

Riebeek Cellars Shiraz Cinsaut 2011

A lustrous red in the glass, this exciting blend of Shiraz and Cinsaut introduces an array of ripe berries and follows through in a juicy well-structured pallet with a smooth finish. Unwooded and easy-drinking, this light red wine is perfect for everyday enjoyment.

Enjoy with any meat dishes, pastas, or simply a glass on its own with good friends.

variety : Shiraz | 35% Shiraz, 35% Cinsaut, 15% Mourvedre

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : alc : 14.11 % vol rs : 5.2 g/l pH : 3.55 ta : 5.6 g/l

type : Red **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : Drink now or within 2 years of vintage.

in the vineyard : Supplementary irrigation, trellised vineyards

about the harvest: Harvested at 25° - 26° Balling

Yield: 12t/ha

in the cellar : The cultivar wines were produced separately. Grapes were inoculated with selected yeast. Fermentation took place at about 24° - 26°C. 2 - 3 pumpovers were given daily. The wine was pressed above 2° Balling. Only free run juice is used. After Malolactic fermentation the different cultivars were blended accordingly to taste.

