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Roodeberg Dr. Charles Niehaus 2010

An intricate wine with upfront blackberry, blackcurrant and cassis fruit flavours complemented by chocolate, butterscotch and subtle spice. The wine is generous, fruity and elegant on the palate with a seamless structure and a smooth, rewarding finish.

Enjoy on its own or with roast beef or flavourful game dishes.



variety : Cabernet Sauvignon | 50% Shiraz, 40% Cabernet Sauvignon, 10% Merlot
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.29 % vol **rs :** 3.22 g/l **pH :** 3.49 **ta :** 6.35 g/l
type : Red **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Can be cellared over the next 4 – 6 years.

in the vineyard : Grapes from selected vineyards in Stellenbosch, Somerset West and Darling were used to craft this wine. Each block was carefully selected for its varietal characteristics and terroir expression.

The vineyards in Stellenbosch and Somerset West are located high above sea level and close to the ocean. Being so close to a large body of water regulates temperature and ensures that fruit develops slowly in a temperate, cool climate. The Stellenbosch vineyards are also planted in unique soils, referred to as "coffee stone", that offer optimal vine growth conditions, water retention and draining. Vineyards from the Darling area offer intensity of grape flavours due to the soils in which they are planted in combination with the climatic conditions.

about the harvest: The 2010 harvest will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturists alike. A cold, but late 2009 winter preceded the growing season, providing much needed rest to the vineyards. Budding was earlier than expected, which resulted in an early start to the 2010 harvest. Above average rainfall was recorded during the growing season, resulting in increased disease pressure and lower vineyard yields. Up until the end of February the harvest season was characterised by mild weather, which created favourable conditions for slow ripening and the development of berry flavours. Grape quality in general was very good, promising a range of excellent wines from the 2010 vintage.

Harvest Date: March
Yield t/ha: 8

in the cellar : Grapes were harvested at optimal ripeness. After destemming the grapes were cold soaked for 4 days to extract more fruit and enhance colour. After this period the wine was inoculated with specially selected yeast strains and fermented until dry. Free run juice was racked to barrel where it underwent malolactic fermentation. The wine was then racked from the lees and returned to the barrel for further maturation. After maturation the wine was blended, filtered and bottled.

Maturation: 90% of the wine was matured in 40% new barrels for 14 – 16 months.

Total Vintage production: 9 000 litres

Blending components: 50% Shiraz + 40% Cabernet Sauvignon + 10% Merlot.