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Rietvallei Estate Shiraz, Petit Verdot, Viognier 2014

The wine is intense ruby red coloured and complex, expressing flavours of berry fruit, ground pepper spice and peachy fruit. The palate is filled with berry fruit and the peppery, spicy and toasted oak flavours are well integrated. A full-bodied wine with pleasant ripe tannins and a smooth, lingering aftertaste.

Pair with pizzas, pastas, game or any kind of red meat. Serve at room temperature (18° C).

variety : Shiraz | 60% Shiraz, 38% Petit Verdot, 2% Viognier
winery : Rietvallei Wine Estate
winemaker : Kobus Burger
wine of origin : Western Cape
analysis : **alc :** 13.54 % vol **rs :** 4.5 g/l **pH :** 3.52 **ta :** 6.1 g/l **va :** 0.60 g/l **so2 :** 122 mg/l **fso2 :** 28 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2015 Gold Wine Awards - Gold
2015 Michelangelo Awards - Silver



in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay & lime mix) soil. The Shiraz is from two vineyards planted in 1995 and 2005 respectively. The Petit Verdot was planted in 2005 and the Viognier in 2001. All the vines are trellised and under permanent irrigation.

about the harvest: The Shiraz and Petit Verdot grapes are picked at optimum ripeness at approximately 26 °Balling (Brix). The Viognier grapes are also picked at optimum ripeness at around 27°Balling (Brix).

in the cellar : This vintage the blend comprises out of 60% Shiraz, 38% Petit Verdot and 2% Viognier.

Grapes were vinified separately. After destemming and slight crushing the mash is taken to open concrete tanks where traditional wine making methods are still implemented. During fermentation the temperature is regulated between 25-28ºC and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It takes about five days to ferment dry and is then left on the skins for another five days before racking and pressing. After malolactic fermentation starts the wine is transferred to 300 liter French oak barrels where it is left to mature for 12 months.

The Viognier grapes are also picked at optimum ripeness at around 27°Balling (Brix). In the cellar, after 8 hours of skin contact, only the free-run juice is selected and after settling transferred to the fermentation tanks. The juice is then inoculated with a special cultivated wine yeast and the fermentation controlled at 17°C till dry. After fermentation the wine is kept on the lees for at least six months.

All the components making up this wine is then blended just before bottling.