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Rietvallei Estate Cabernet Sauvignon 2013

This is a full-bodied wine with a deep, almost black colour. Lots of red and black fruit flavours infused with cherry and cassis and hints of coffee on the nose. These flavours follow through on the palate together with blackcurrant and dark chocolate, ending with a noticeable toastiness, a touch of vanilla and soft juicy tannins.

Pair with rare roast beef, leg of lamb or any other red meats and pastas.Serve at room temperature (18° C).

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Rietvallei Wine Estate
winemaker : Kobus Burger
wine of origin : Robertson
analysis : **alc :** 13.66 % vol **rs :** 3.7 g/l **pH :** 3.41 **ta :** 6.3 g/l **va :** 0.79 g/l **so2 :** 134 mg/l **fso2 :** 17 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2015 Michelangelo Awards - Gold

in the vineyard : The Cabernet Sauvignon vineyards are planted on the highest hill on the estate, some 155 metres above sea level, called Klippiesdal (which directly translates to Sonedale and named so because of the high concentration of river stone in the soil). The vineyards are trellised and under micro irrigation and where planted in 1998.

about the harvest: The grapes are picked at optimum ripeness at approximately 25° Balling (Brix).

in the cellar : After destemming and slight crushing the mash is taken to open concrete fermenters where traditional wine making methods are still implemented. During fermentation the temperature is regulated between 25° - 28° C 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 day before racking and pressing. After malolactic fermentation starts the wine is transferred to 300 litre French oak barrels where it is left to mature for 12 months.