

## Rocheburg Shiraz 2001

Rocheburg Shiraz is a lively rich red table wine, complemented by a subdued smokiness on the nose. It is well balanced, smooth and lingers on the palate. A perfect companion to meat, game, duck, goose, pasta and cheese. Serve at room temperature.

**variety :** Shiraz | Shiraz

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

**winemaker :** Zakkie Bester and Eric Saayman

**wine of origin :** Coastal

**analysis :** alc : 14.73 % vol   rs : 2.8 g/l   pH : 3.67   ta : 5.4 g/l

**in the vineyard :** Selected vineyards were used.

**about the harvest:** The grapes were harvested at an average of 25.5° Balling.  
Production: 10 – 12 tons per hectare.

**in the cellar :** Cold soaked for one day inoculated with selected yeast. Fermented dry on the skins after Malolactic fermentation given French wood treatment prior to bottling and stabilisation.

