

Riebeek Cellars Shiraz Cinsaut 2014

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 palate with a smooth finish. Unwooded and easy-drinking, this light red wine is perfect for everyday enjoyment.

Serve at room temperature. Light and fruity, this is a red wine that can easily be enjoyed on its own. It works well with pasta and chicken or layer aubergine, tomato, feta and bacon for a Mediterranean match. A glass full with your pork sausage and mashed potatoes will make a traditional meal something special.

variety : Shiraz | Shiraz, Cinsaut

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

winemaker : Alecia Boshoff

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 5.0 g/l pH : 3.66 ta : 5.9 g/l

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

pack : Bottle **size :** 750ml **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 : Grapes were inoculated with selected yeast. Fermentation took place at approximately 24-26 degrees Celsius. Regular pumpovers were performed daily. The wine was pressed at above 2 degrees Balling. Only free run juice was used. After malolactic fermentation the different cultivars were blended according to taste.

