

Riebeek Cellars Cabernet Sauvignon Merlot 2014

An exciting new blend offering the black berry flavours of a classic Cabernet with the ripeness and roundness of a Merlot. Careful oak treatment culminated in subtle coffee flavours for a well-structured but very accessible wine, ideal for everyday enjoyment.

At room temperature. Lovely with most red meat dishes and exceptional with veal. Careful oak treatment adds subtle coffee flavours and ensures this wine to be a great companion to red meat dishes and just beautiful on its own in front of the fireplace

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

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

winemaker : Alecia Boshoff

wine of origin : Swartland

analysis : alc : 14.09 % vol rs : 5.8 g/l pH : 3.52 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ready to drink and will mature beautifully for another 1-2 years.

in the vineyard : Supplementary irrigation

about the harvest: Harvested at 26 degree Balling

in the cellar : Cold soaked overnight. Inoculated with selected yeast. Fermentation temperature was between 24 -26 degree Celsius. Wine was removed from the skins at 2 degree Balling. Different batches of wine treated with French oak chips, staves or 2nd and 3rd fill barrels were all blended together to perfection.

