

Riebeek Cellars Shiraz 2016

Often referred to as Shiraz Country, the Riebeek Valley is renowned for exceptional Shiraz wines. The Riebeek Shiraz is a lively rich wine, full bodied with a subdued smokiness on the nose and a pallet of ripe fruit and interesting spice. Well-balanced and smooth, the aftertaste lingers with the exciting flavours of Christmas pudding.

Serve at room temperature. The perfect companion to barbequed lamb, fillet medallions and game. Lovely with Springbok stuffed with bacon, garlic and rosemary and a great match to a cheese and preserve platter.

variety : Shiraz | 100% Shiraz

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

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : alc : 14.16 % vol rs : 5.7 g/l pH : 3.63 ta : 5.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing :

Ready to drink, but will benefit from another year in the bottle.

in the vineyard :

Selected vineyards on the slopes and foothills of Kasteelberg, mainly Richter 99.
Viticulturist: Hanno van Schalkwyk

about the harvest:

The grapes were harvested at an average of 25° - 26° Balling.
Yield: 8 - 10t/ha

in the cellar :

Cold soaked for one day and then inoculated with selected yeast. Fermentation temperature was between 24° - 26° C. Malolactic fermentation was done with French oak chips and American oak staves. This was then blended with wine matured in 2nd and 3rd fill barrels for 12 months.

