

Rivendell Shiraz 2013

The wine has a dark ruby colour. Spicy at the entry reveals freshly grown black pepper, ripe plum and sour cherries. The fruit flavours are supported by judicious French oak maturation showing leather, tobacco and sweet caramel aromas. The wine has elegance in style. The medium bodied mouthfeel expresses great freshness and a long aftertaste.

The Rivendell Shiraz 2012 goes perfect with lamb, pasta dishes, duck and game, fish dishes and semi hard cheeses.

variety : Shiraz | 100% Shiraz

winery : Rivendell Boutique Wine Estate

winemaker : Kobie Viljoen

wine of origin : Walker Bay

analysis : alc : 14.64% % vol rs : 3.04 g/l pH : 3.37 ta : 5.64 g/l

type : Red **style** : Dry **body** : Medium **wooded**

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

Platter's South African Wine Guide Ranking 2015: 4 stars

Veritas 2014: Silver

Vitis Vinifera 2014 Award: Gold

Old Mutual Trophy Wine Show Ranking 2017: Silver

ageing : The wine has a great aging potential and will remain balanced well into the future.

in the vineyard : Site: Cape South Coast, Walker Bay / Bot River region, Western Cape, South Africa

Age of the vines: 8 years

Vines: The vines were planted on laterite gravelly clay soils, originating from weathered Table Mountain Sandstone & Bokkeveld shale mother material.

about the harvest: The individual bunches were hand-selected; (grapes were entirely hand-picked), and harvested between daybreak and mid-morning. The fruit was stored carefully in low table grape trays.

Sugar content: 25.8° Balling (Brix) / 109.4° Oe

in the cellar : The 2013 Shiraz grapes were handpicked on the 13th of March. The grapes were carefully destemmed and gently crushed before it underwent 5 days of cold maceration for maximum colour and flavour extraction. After cold maceration, the grapes were naturally fermented on the skins for about 16 days at 25° C. After alcoholic fermentation, the wine was transferred to 225 l 1st, 2nd, 3rd and 4th fill French oak barrels where it underwent 11 months of maturation. On 18th of July 2014 the wine was bottled.

