wine.co.za
easiest way to buy wine

Rivendell Shiraz Rosé 2016

Brilliant bright and vibrant strawberry pink colour; sweet candy caramel flavour on the nose with a slightly smokiness; Evolve into spice and perfume flavours; light and fresh entry with a delightful mouth lift and creamy finish.

The Rivendell Shiraz Rose 2016 goes perfectly with strong spices and especially curries.



variety : Shiraz | Shiraz, Sauvignon Blanc, Viognier blend
winery : Rivendell Boutique Wine Estate
winemaker : Kobie Viljoen
wine of origin : Walker Bay
analysis : **alc :** 12.57 % vol **rs :** 1.6 g/l **pH :** 3.30 **ta :** 5.6 g/l
type : Rose **body :** Light
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Wine will last well into 2018, if there is anything left.

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 grapes are entirely hand-picked, between daybreak and mid-morning.
Sugar content: 22.2 °Balling (Brix) / 92,8 °Oe

in the cellar : Handpicking of early Syrah fruit to capture the freshness and strawberry flavours and al-lowing for a low alcohol wine. The 2016 Syrah grapes were harvested on the 12th of February. The grapes were crushed and then gently pressed and settled for 48 hours. The juice was cold fermented for about 16 days at 12 to 13 degrees Celsius and kept on the lees till bottling. Before bottling the 2016 Rose was enhanced with Elgin Viognier to bring perfume to the offering and Rivendell Sauvignon Blanc to bring in freshness and longevity.