

Roodeberg Dr. Charles Niehaus 2014

This is a juicy, concentrated red blend with depth. It shows upfront blueberry aromas with dark cherry and plum. The wine is generous, well integrated and structured with silky tannins and nuances of fresh herbs on the palate. The finish is smooth, lingering and rewarding.

This wine can be enjoyed on its own or with a variety of flavourful meat dishes.

variety : Cabernet Sauvignon | 60% Shiraz, 23% Petit Verdot, 13% Cabernet Sauvignon, 4% Malbec

winery : KVV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.57 % vol rs : 2.8 g/l pH : 3.64

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

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

2015 - Sommelier Wine Awards - Gold

ageing : This wine is ready to be enjoyed now, or can be cellared for four to six years.

in the cellar : Grapes were harvested at optimal ripeness. After de-stem, the grapes were cold soaked for two days to extract more fruit and enhance colour. The wine was then inoculated with specially selected yeast strains and fermented until dry. Free run juice was racked to barrel where it underwent malolactic fermentation. The wine was racked from the lees and returned to the barrel for further maturation. Following maturation, the wine was blended, filtered and bottled.

The wine was matured for 18 months in oak barrels - 85% of French origin and 15% American.

