

## Roodeberg Dr Charles Niehaus 2016

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This is a juicy, concentrated red blend with depth. It shows prominent aromas of blackberry and plum with notes of violets, dark chocolate and white pepper. The wine is generous and well-integrated on the palate, with a firm tannin structure. A smooth, lingering finish is its reward.

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

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**variety :** Shiraz | 38% Shiraz, 32% Cabernet Sauvignon, 20% Merlot, 10% Malbec

**winery :** Roodeberg

**winemaker :** Louwritz Louw

**wine of origin :** Western Cape

**analysis :** alc : 14.65 % vol   rs : 2.97 g/l   pH : 3.47   ta : 5.7 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fragrant

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

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### ageing :

This wine can be enjoyed now or cellared for four to six years.

### in the vineyard :

The winter preceding the 2016 vintage was cold enough to ensure good rest. It broke under far drier conditions than normal. Bud break was generally even and on schedule, with the exception of Sauvignon blanc. Heat spiked in October and while gentle breezes favoured good set, some varieties remained inconsistent - even within the same bunch or cluster. The significantly smaller harvest coupled with the dry conditions induced earlier ripening. Late December and early January brought the heat with a six-week period where temperatures regularly rose above 35°C. Reds look very good whereas whites were challenging due to lower acids, but the winemaking team were up to the challenge and produced a solid performance.

**about the harvest:** Grapes were harvested at optimal ripeness.

### in the cellar :

After de-stem, they were cold soaked for two days to extract more fruit character and enhance colour. The wine was 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 then racked from the lees and returned to barrel for 18 months of maturation.

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

