

Roodeberg Red 2016

This famous red blend shows aromatic layers of cranberries, spicy dried herbs and fruit cake, with undertones of cinnamon and dark chocolate. The palate is well rounded with nuances of cedary oak on a juicy tannin structure, extending to an elegant finish.

Enjoy this wine on its own or as an accompaniment to roast, grilled and barbequed red meat and chicken dishes.

variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 36% Shiraz, 5.6% Petit Verdot, 2.4 Tannat, 10% other

winery : Roodeberg

winemaker : Louwritz Louw

wine of origin : Western Cape

analysis : alc : 14.44 % vol rs : 5.5 g/l pH : 3.56 ta : 5.82 g/l

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

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

ageing :

Savour this wine now or cellar it for three to five 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.

in the cellar :

The wine underwent 12 months of oak maturation in mostly French oak. Some American oak was utilized for a small percentage of the Shiraz and Cabernet Sauvignon components.

Maturation:

The wine underwent 12 months of oak maturation in mostly French oak. Some American oak was utilized for a small percentage of the Shiraz and Cabernet Sauvignon components.

