

Roodeberg Red Blend Reserve 2017

Red plum, blueberries, crushed herbs and tobacco leaf. This layered and sophisticated red blend exudes aromas of red plum, blueberries, crushed herbs and tobacco leaf with hints of dark chocolate and cedary oak. The palate reveals flavours of dried spice and is complemented with soft and silky tannins.

Enjoy this wine on its own or as an accompaniment to meat casseroles, Game dishes and any other flavoursome red meat dishes.

variety : Cabernet Sauvignon | 48% Cabernet Sauvignon, 23% Shiraz, 12% Tempranillo, 7% Petit Verdot, 4% Petit Sirah, 3% Cabernet Franc, 2% Merlot, 1% Malbec

winery : Roodeberg

winemaker : Louwritz Louw

wine of origin :

analysis : alc : 14.58 % vol rs : 4.02 g/l pH : 3.44 ta : 6.06 g/l

type : Red **style :** Dry **taste :** Herbaceous

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

ageing : Savour now or cellar it for 10 years from vintage.

in the cellar : The wine was matured in French oak barrels for 18 months. A 35% portion was aged in new wood, and the rest in second and third-fill barrels.



Roodeberg

Paarl

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