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Rietvallei Estate Shiraz 2018

This vintage the blend comprises out of a 100% Shiraz. The wine is intense ruby red coloured and complex, expressing flavours of berry fruit, ground pepper spice and peachy fruit. The palate is filled with berry fruit and the peppery, spicy and toasted oak flavours are well integrated. A Full-bodied wine with pleasant ripe tannins and a smooth, lingering aftertaste.

Pair with pizzas, pastas, game or any kind of red meat. Serve at room temperature (18ºC).



variety : Shiraz | 100% Shiraz
winery : Rietvallei Wine Estate
winemaker : Kobus Burger
wine of origin : Robertson
analysis : **alc :** 13.56 % vol **rs :** 3.5 g/l **pH :** 3.46 **ta :** 5.9 g/l **va :** 0.67 g/l **so2 :** 126 mg/l **fso2 :** 19 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay & lime mix) soil. The Shiraz is from two vineyards planted in 1995 and 2005 respectively.

about the harvest: The Shiraz grapes are picked at optimum ripeness at approximately 26 °Balling (Brix) and vinified separately.

in the cellar : After destemming and slight crushing the mash is taken to open concrete tanks where traditional wine making methods are still implemented. During fermentation the temperature is regulated between 25-28ºC and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with pumpingover of the must onto the skins allows the colour and flavour to be extracted very effectively. It takes about five days to ferment dry and is then left on the skins for another five days before racking and pressing. After malolactic fermentation starts the wine is transferred to 300 liter French oak barrels where it is left to mature for 12 months.