

Riebeek Shiraz 2001

Gold - Swiss International Air Lines International Wine Award 2003

Michelangelo International Wine Award 2002 - Silver

A lively rich red table wine, complemented by a subdued smokiness on the nose. It is well balanced, smooth and lingers on the palate. A perfect companion to meat, game, duck, goose, pasta and cheese. Serve at room temperature.

variety : Shiraz | Shiraz

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : alc : 14.34 % vol rs : 4.4 g/l pH : 3.55 ta : 5.5 g/l

pack : Bottle

Veritas 2003 - Silver

Gold - Swiss Airlines International Wine Award 2003

Veritas 2002 - Bronze

Michelangelo International Wine Award 2002 - Silver



in the vineyard : Selected vineyards were used.

about the harvest: The grapes were harvested at an average of 25.5° Balling.

Production: 10–12 tons per hectare.

in the cellar : Cold soaked for one day inoculated with selected yeast. Fermented dry on the skins after Malolactic fermentation given French wood treatment prior to bottling and stabilisation.