

Rietvallei John B Cabernet Sauvignon, Tinta Barocca 2021

The wine is laden with attractive berry fruit flavors on the nose, which carries through well on the palate with a hint of spiciness. It is smooth and well-balanced, with a touch of toastiness and a lingering aftertaste.

The ideal match for red meats, pizzas, and pasta. Ideal for outdoor picnics and no need for a corkscrew - it has a screwcap! Serve at room temperature (18°C) or slightly chilled.

variety : Cabernet Sauvignon | 56% Cabernet Sauvignon, 44% Tinta Barocca

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 13.09 % vol rs : 4.0 g/l pH : 3.44 ta : 5.4 g/l va : 0.52 g/l so2 : 103 mg/l fso2 : 36 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : The Cabernet Sauvignon vines were established in 1998 and 1999 and the Tinta Barocca in 1975 and 2006. These vineyards are trellised and under micro-irrigation. The general soil type is calcareous.

about the harvest: The grapes are picked at optimum ripeness at about 25 °Balling (Brix).

in the cellar : After destemming and slight crushing, the mash goes into stainless steel tanks for fermentation on the skins. Cold-soaking is done for two days or until the fermentation starts naturally, after which cultivated wine yeast is immediately inoculated. During fermentation, the temperature is controlled at 25 - 28 °Celsius and the cap is soaked every 2 - 3 hours using pump-overs and the delastage process twice a day. When dry, French oak is introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation and maturation for at least six months.

