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Rietvallei Estate Shiraz 2019

This 100% Shiraz replaces the Shiraz-dominated blend of previous vintages. The wine is an intense ruby red coloured and complex,
expressing flavours of berry fruit, ground pepper spice and peachy fruit. The palate is alive 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 :** 13.57 % vol **rs :** 3.4 g/l **pH :** 3.48 **ta :** 5.7 g/l **va :** 0.59 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

in the vineyard : The Shiraz vineyards were planted in 2005 on a north-west facing slope. The vineyards are trellised and under micro-irrigation and the soil type is calcareous (red clay & lime mix).

about the harvest: The grapes were picked at optimum ripeness of between 24 and 25 °Balling (Brix) and allowed to ferment naturally (wild yeast).

in the cellar : During fermentation, the temperature was regulated at 25 – 28 °Celsius and the cap soaked with pump-overs every two to three hours. When
dry, the wine was left on the skins for another three days before racking and pressing. After malolactic fermentation started, the wine was transferred to second and third-fill 300-litre French oak barrels where it was left to mature for 12 months.