

Riebeek Shiraz Reserve 2000

Veritas 2003 - Bronze

Michelangelo International Wine Awards 2003 - Gold

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

variety : Shiraz | 100% Shiraz

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

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.9 g/l pH : 3.55 ta : 5.5 g/l

type : Red style : Dry wooded

pack : Bottle

Veritas 2003 - Bronze

Michelangelo International Wine Awards 2003 - Gold

Gold - Swiss International Air Lines Awards 2003

in the vineyard : Selected vineyards on the slopes and foothills of Kasteelberg.

about the harvest: The grapes were harvested at an average of 26° Balling.

Production: 7 ½ 10 tons per hectare

in the cellar : Cold soaked for one day, spontaneous fermentation. Fermented dry on the skins, and given extended maceration for 1 week. Malolactic fermentation in tanks racked into a mix for new and second fill French and American oak barrels. Matured for 24 months. Only given filtration prior to bottling.

Number of cases: 846 x six bottle cases

