

Riebeek Shiraz 2003

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 : 14.5 % vol rs : 3.9 g/l pH : 3.55 ta : 5.5 g/l va : 0.51 g/l so2 : 50 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle



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

Production: 7 â€” 10 tons per hectare

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

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.