

Rietvallei Shiraz 2003

International Wine Challenge 2005 - Bronze

Intense ruby red coloured and complex flavoured with the fruit and peppery, spicy and toasted oak flavours well integrated. A full-bodied wine with pleasant ripe tannins and a smooth lingering aftertaste.

variety : Shiraz | 100% Shiraz

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.3 ta : 6.75 g/l va : 0.6 g/l so2 : 145 mg/l fso2 : 45 mg/l

type : Red style : Dry body : Full taste : Fragrant wooded

pack : Bottle

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in the vineyard : The vines are planted facing south east and the farm is situated 152 metres above sea level. The vines are trellised and were planted in 1975.

about the harvest: The grapes were picked at 24° Balling by hand.

in the cellar : After destemming and slight crushing the mash is taken to open fermenters where traditional methods are still implemented. During fermentation the cap is regularly wetted by the traditional method of pushing the skins down into the must by hand every two hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. After four days of fermenting it was pressed at 8.4° Balling and taken to stainless steel tanks where it completed alcoholic fermentation. After malolactic fermentation started it was transferred to 300 litre French and American oak barrels where it was left to mature for twelve months.

