



SHIRAZ 2013

THE JUDGEMENT OF THE CELLAR MASTER

The wine has a dark ruby colour. Spicy aromas at the entry reveal freshly crushed black pepper, ripe plum and sour cherries. The fruit flavours are supported by judicious French oak maturation showing leather, tobacco and sweet caramel aromas. The wine is elegant in style. The medium-bodied mouthfeel expresses great freshness and a long aftertaste.

The wine has a great ageing potential and will remain balanced well into the future.

THE VINEYARD

- Site:** Cape South Coast, Walker Bay / Bot River region, Western Cape, South Africa
- Age of the vines:** planted in 2008
- Vines:** The vines were planted on laterite gravelly clay soils, originating from weathered Table Mountain Sandstone & Bokkeveld shale mother material.

THE HARVEST

The individual bunches were hand-selected and handpicked between daybreak and mid-morning. The fruit was stored carefully in low, table-grape trays.

Sugar content: 25.8° Balling (Brix) / 109.4° Oe

THE WINE CELLAR

The Shiraz grapes were picked on the 13th of March 2013. The grapes were carefully de-stemmed and gently crushed before undergoing 5 days of cold maceration for maximum colour and flavour extraction. After cold maceration, the grapes were naturally fermented on the skins for about 16 days at 25° C. and then the wine transferred to 225L French oak barrels (1st, 2nd, 3rd and 4th fill) for 11 months of maturation.

FOOD SUGGESTIONS

The Rivendell Shiraz 2013 pairs perfectly with lamb, pasta dishes, duck, game, fish and semi hard cheeses.

TECHNICAL ANALYSIS

| | |
|-------------------------|---|
| Winemaker: | Kobie Viljoen |
| Alcohol: | 14.64 vol% |
| pH: | 3.37 |
| RS: | 3.04 g/l |
| Free SO ₂ : | 40 mg/l |
| Total SO ₂ : | 105 mg/l |
| Total Acidity: | 5.64 g/l |
| Production: | 7,202 bottles |
| Bottling date: | 18 th of July 2014 |
| Release date: | July 2017 |
| Appellation: | Bot River (Overberg Region), Western Cape, South Africa |



THE TOP AWARDS

| | |
|------------------------|---------|
| Old Mutual Trophy 2017 | Silver |
| Platter's Guide 2015 | 4 Stars |
| Veritas 2014 | Silver |
| Veritas 2017 | Silver |
| Vitis Vinifera 2014 | Gold |

www.rivendell-estate.com



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