



SHIRAZ 2014

THE JUDGEMENT OF THE CELLAR MASTER

Intense berry and spicy aromas on the nose. Bursting with cloves, white pepper and dark berry flavours which linger with a silky-smooth, velvet after taste.

Superb now or mature for 10 years or longer.

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: 23.3° Balling (Brix) / 98.3° Oe

THE WINE CELLAR

The Shiraz grapes were picked in March 2014. The grapes were carefully destemmed 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 was transferred into 225 l French oak barrels (1st, 2nd, 3rd and 4th fill) for 11 months of maturation.

FOOD SUGGESTIONS

The Rivendell Shiraz 2014 pairs perfectly with lamb, duck and game dishes. It will also complement a creamy butter-chicken dish pleasingly.

TECHNICAL ANALYSIS

Winemaker: Kobie Viljoen
Alcohol: 13.96 vol%
pH: 3.37
RS: 3.7 g/l
Free SO₂: 10 mg/l
Total SO₂: 55 mg/l
Total Acidity: 6.7 g/l
Production: 3,719 x 750 ml bottles
and 20 x 1.500 ml bottles
Bottling date: 8th August 2015
Release date: July 2018
Appellation: Bot River (Overberg Region), Western Cape, South Africa



THE TOP AWARDS

Old Mutual Trophy 2018 Bronze
Platter's Wine Guide 2019 3½ Stars

www.rivendell-estate.com



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