



RIVENDELL

SHIRAZ RESERVE 2016

THE JUDGEMENT OF THE CELLAR MASTER

Appearance:	Dark ruby red in colour with a crimson edge.
Nose:	Subtle but confident entry of layered primary fruit, in essence dried plum and red berry fruit flavours, integrated with dried cinnamon spice and lovely savouriness. Judicious use of tight-grain French oak barrique enriches the experience with secondary layers of polished leather and cigar box.
Palate:	Soft entry with a textured and prolonged finish. Bright and vibrant berry fruit lightens up the mid-palate. Well-structured medium bodied wine, with a respectably dry farewell.
Maturation:	Enjoyable now but will reward with 6-15 years of careful maturation from vintage date.

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 picked between daybreak and mid-morning. The fruit was stored carefully in low, table grape trays.

Sugar content:	24.8 °Balling (Brix) / 104.7 °Oe / 21 °KMW °KMW
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THE WINE CELLAR

The 2016 Shiraz Reserve grapes were handpicked from the 29th of February to the 11th of March. The grapes were carefully de-stemmed and gently crushed before it underwent 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. After alcoholic fermentation the wine was transferred to 225 l 1st, 2nd, 3rd and 4th fill French oak barrels where it underwent 11 months of maturation.

FOOD SUGGESTIONS

The Rivendell Shiraz Reserve 2016 goes perfect with beef fillet or brisket, lamb, pasta dishes, duck, chicken livers, game fish, roasted vegetables, and semi hard cheeses. It pairs well with Indian chicken dishes.

TECHNICAL ANALYSIS

Winemaker:	Kobie Viljoen
Alcohol:	14.63 vol%
pH:	3.32
RS:	3.4 g/l
Free SO ₂ :	10 mg/l
Total SO ₂ :	92 mg/l
Total Acidity:	6.6 g/l
Production:	1200 x 750 ml bottles
Bottling date:	25 th January 2019
Release date:	October 2021
Appellation:	Bot River (Overberg Region), Western Cape, South Africa



THE TOP AWARDS

Old Mutual Trophy 2021	Bronze
Platter's Wine Guide 2021	4 Stars