

## Riebeek Cellars Cabernet Sauvignon 2015

An exciting new world style wine with upfront blackcurrant flavours. The black fruit is well-balanced with subtle French oak for a complex nose and an elegant and lingering follow-through. An exceptional example of a lighter style Cabernet Sauvignon that can be enjoyed while still young.

Served at room temperature, this Cabernet Sauvignon pairs perfectly with red meat dishes, especially classic recipes like roasted leg of lam, grilled lamb chops and beef kebabs. While ready to drink, it would benefit from another year in the bottle.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Riebeek Cellars

**winemaker :** Alecia Boshoff

**wine of origin :** Swartland

**analysis :** alc : 12.52 % vol   rs : 3.3 g/l   pH : 3.47   ta : 5.8 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

### ageing :

Ready to drink, but will benefit from another year in the bottle.

### in the vineyard :

Viticulturist: Tharien Hansen

Vineyard: Supplementary irrigation

Production: 8-10 ton per hectare

### about the harvest:

Harvest detail: Harvested at 26° degree Balling

### in the cellar :

Cold soaked overnight. Inoculated with selected yeast. Fermentation temperature was between 24-26°C. Wine was removed from the skins at 2° Balling. Different batches of wine treated with French oak chips, staves or 2nd and 3rd fill barrels were all blended together to perfection.

