

ROODEBERG RED

Wine of Origin: Western Cape

Vintage conditions:

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in variety harvest order, wine quality looks fabulous.

Blending Components:

47% Cabernet Sauvignon, 25% Shiraz, 9% Petit Verdot, 9% Tannat, 10% other

Wine description:

This famous red blend shows aromatic layers of fresh red fruit, cassis and pencil shavings with undertones of tobacco and dark chocolate. The palate is elegant and soft with nuances of cedary oak and dark plums, extending to a persistent finish.

Maturation:

The wine underwent 12 months of oak maturation in mostly French oak. Some American oak was utilized for a small percentage of the Shiraz and Cabernet Sauvignon components.

Serving suggestion:

Enjoy this wine on its own or as an accompaniment to roast, grilled and barbequed red meat and chicken dishes.

Cellaring potential:

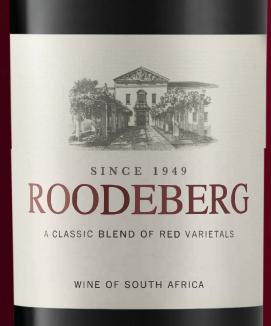
Savour this wine now or cellar it for three to five years.

Wine analysis:

Alcohol: 14.36 % v/v

pH: 3.48

Total acidity: 5.88 g/l Residual sugar: 2.85 g/l



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