



## CABERNET SAUVIGNON – TINTA BAROCCA 2020

### VITICULTURE

The Cabernet Sauvignon vines were established in 1998 and 1999 and the Tinta Barocca in 1975 and 2006. These vineyards are trellised and under micro-irrigation. General soil type is calcareous.

### WINEMAKING

The grapes are picked at optimum ripeness at about 25 °Balling (Brix). After destemming and slight crushing, the mash goes into stainless steel tanks for fermentation on the skins. Cold-soaking is done for two days or until the fermentation starts naturally, after which cultivated wine yeast is immediately inoculated. During fermentation, the temperature is controlled at 25 - 28 °Celsius and the cap soaked every 2 - 3 hours by means of pump-overs and the *delastage* process twice a day. When dry, French oak is introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation and maturation for at least six months.

### WINEMAKER'S COMMENTS

This is a blend of 56% Cabernet Sauvignon and 44% Tinta Barocca. A wine laden with attractive berry fruit flavours on the nose, which carry through well on the palate with a hint of spiciness. It is smooth and well-balanced, with a touch of toastiness and a lingering aftertaste.

### FOOD PAIRING AND SERVING SUGGESTION

Ideal match for red meats, pizzas and pastas. Serve at room temperature (18°C) or slightly chilled.

### WINE ANALYSIS

Residual Sugar:	4.8 g/l	Alcohol:	13.52 %
Acidity:	5.6 g/l	PH:	3.48
VA:	0.55 g/l	Total Extract:	32.1 g/l
Total SO <sup>2</sup> :	105 mg/l	Free SO <sup>2</sup> :	40 mg/l

### PACKAGING DETAILS

Bottle volume:	3L	Case size:	4x 3L
Pallet size:	15x4 / layer		
Case weight:	13.00kg		
Closure:			

EAN 4x 3L Case Barcode: 6009673831939



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