

# Heritage Collection...

## RIETVALLEI ESTATE 2016

**CABERNET SAUVIGNON • SHIRAZ • PETIT VERDOT • TINTA BAROCCA • CINSAULT • ROOBERNET • CABERNET FRANC**

South African vineyards aren't bound by a tightly controlled appellation system as found in some European countries. Local viticulturists are free to cultivate and explore any varieties that may best express the diversity and potential of their soils.

### VITICULTURE

All the vineyards are planted in the rich calcareous soils of the Robertson valley. The vines are trellised and under drip-irrigation.

### WINEMAKING

Kobus was curious to see what distinctive blend might be created from a vintage that was fixed in time and place as if by decree. On 18 March 2016, a limited number of cases of grapes were hand-picked from each cultivar of Rietvallei's prized vineyards, roughly in proportion to their acreage on the farm. The grapes were then all fermented together in a single tank and matured for 36 months in 300-liter French oak barrels. After bottling a further 12 months of bottle maturation was allowed before final packaging and release.

### THE WINEMAKER'S COMMENTS

This complex blend of 31% Cabernet Sauvignon, 17% Shiraz 15% Petit Verdot, 12% Tinta Barocca, 12% Cinsault, 10% Roobernet, and 3% Cabernet Franc is truly a unique wine, representing all that is Rietvallei Estate.

### FOOD PAIRING AND SERVING SUGGESTION

This beautifully elegant wine goes with anything hearty, wholesome, and rich, ranging from seafood to red meat. Serve at room temperature (18°C).

### WINE ANALYSIS

Residual Sugar: 3.5 g/l • Alcohol: 13.84 % • Acidity: 6 g/l • PH: 3.44  
• VA: 0.75 g/l • Total Extract: 34.2 g/l • Total SO<sup>2</sup>: 121 mg/l  
• Free SO<sup>2</sup>: 16 mg/l

### PACKAGING DETAILS

Bottle volume: 750ml • Case size: 3 x 750ml • Case weight: 7.42 kg  
• Closure: Natural Cork

