



RIETVALLEI
WINE ESTATE

CLASSIC COLLECTION

Cabernet Sauvignon

2021

WINE ANALYSES

Residual Sugar
2.8 g/l

Alcohol
13.37%

Acidity
5.9 g/l

PH
3.56

VA
0.55 g/l

Total Extract
36.4 g/l

Total SO²
126 mg/l

Free SO²
31 mg/l

PACKAGING DETAILS

Bottle volume
750ml

Case size
6 x 750ml

Pallet size
120 x 6 x 750ml

Case weight
9.4 kg

Closure
Natural Cork

VITICULTURE

The Cabernet Sauvignon vineyards are planted on a north-west facing slope of the highest hill on the estate, some 155 meters above sea level, called Klippiesdal (which directly translates to Stonedale and named so because of the high concentration of river stone in the soil). The vineyards are trellised and under micro irrigation and were planted in 1998.

WINEMAKING

The grapes are picked at optimum ripeness at approximately 25 °Balling (Brix). After de-stemming and slight crushing the mash is taken to open concrete tanks for fermentation. During fermentation, the temperature is regulated between 25-28°C, and the cap is regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with pumping-over of the must onto the skins allows the color and flavor to be extracted very effectively. It normally takes about five days to ferment dry and is then left on the skins for another five days before racking and pressing. After malolactic fermentation starts the wine is transferred to 300-liter French oak barrels where it is left to mature for a minimum of 12 months.

THE WINEMAKER'S COMMENTS

This is a full-bodied wine with a deep, almost black color. Lots of red and black fruit flavors infused with cherry and cassis and hints of coffee on the nose. These flavors follow through on the palate together with black current and dark chocolate, ending with a noticeable toastiness, a touch of vanilla, and soft juicy tannins.

FOOD PAIRING AND SERVING SUGGESTION

Pair with rare roast beef, leg of lamb, or any other red meats and pasta. Serve at room temperature (18°C).

