

The Royal Cabernet Sauvignon Shiraz

Vintage 2023

Cultivar 85% Cabernet Sauvignon, 15% Shiraz

Wine of Origin Swartland

Cellar Riebeek Wine Cellars, Riebeek Kasteel, Western Cape, South Africa

Wine Maker Jacques Theron

Vineyard Trellised vines with supplementary irrigation, situated on the slopes and foothills of

the Kasteelberg mountain, was specially selected for The Royal.

Average production: 8-10 ton per hectare.

Harvest detail Both varieties were harvested at optimum ripeness, at the end of February, at an

average of 24° Balling.

Cellar Treatment Cold soaked overnight & inoculated with selected yeast.

Fermentation temperatures reached 25 degree Celsius and thereafter the wine fermented at 23 degree Celsius. It fermented on skins until enough flavour and colour were extracted for complexity and integration. 15% of the wine was matured in French oak barrels and 85% with

oak staves which is later blended with un-oaked wine to enhance fresh fruity flavours.

Tasting notes The sweet red fruit and spicy profile of the Shiraz, from the Swartland region, perfectly

complements the complex black berry fruit and subdued smokiness from the Cabernet Sauvignon,

beautifully integrated with subtle oak. The result is a lively, rich wine; full-bodied,

well-balanced and smooth, with an aftertaste that lingers.

Serve Easily enjoyed as glasss on its own or as the prefect partner to red meat dishes and

barbeques. Serve at room temperature.

TECH ANALYSIS Alc. 13% RS 2.95 g/l TA 5.83 g/l pH 3.66