

The Royal Shiraz-Cabernet

Riebeek Cellars

South Africa - Western Cape - Coastal Region - Swartland

The Royal Shiraz – Cabernet Sauvignon borrows its name from a grand old hotel in Riebeek Kasteel. It is the oldest hotel in the Western Cape; a beloved fixture of the area.

Juicy and fruity, rich and ripe in style with blackberry, blackcurrant and spice flavors, subtle vanilla and black pepper. Smooth and well-balanced with a lingering finish of berries, spice and beautifully integrated oak.

Specifications	
Appellation	Coastal Region - Swartland
Varietals	85% Cabernet Sauvignon and 15% Shiraz (2023) ; 50% Shiraz and 50% Cabernet Sauvignon (2020)
Agricultural Practices	Sustainable
Vinification	Cold-soaked overnight. Inoculated with selected yeast. Fermentation temperature remained between 24 -26 degrees Celsius. Regular pump-overs were performed during fermentation. Different batches of unoaked wine, wine treated with French oak staves and wine matured in 2nd and 3rd fill barrels, were all blended together to perfection.
Pairings	Pairs well with red meat, especially classic recipes like roasted leg of lamb, grilled lamb chops and beef kebabs, game, duck, pasta and cheese.



Codes, Weights and Measures	
UPC	7 84585 01237 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01237 1
Case Weight	34
Cases/Pallet	60
Layers/Pallet	15
SRP	\$ 13.99 USD 750mL Bottle