

Kasteelberg Shiraz

Riebeek Cellars

South Africa - Western Cape - Coastal Region - Swartland

The Swartland terroir is home to rich, nuanced, silky Shiraz, and the Kasteelberg Shiraz is no exception. Rich black fruit, liquorice and hints of spice charms the nose. The palate follows through with black currents and complex baking spice. Full-bodied and rich, the velvety tannin structure offers a long, well-integrated finish.

Specifications	
Appellation	Coastal Region - Swartland
Varietals	100% Shiraz
Agricultural Practices	Sustainable
Vinification	Grapes are hand-sorted and crushed into an open fermenter with up to 30% whole bunch fermentation. Cold maceration lasts for 2 – 3 days for colour and soft, supple tannin extraction. Wild yeast fermentation lasts 7 – 8 days while being closely temperature controlled to stay below 25 - 26 °C with regular hand punch-downs. After fermentation, the wine is left on the skins for 7 – 8 days, for further tannin development followed by malolactic fermentation also on the skins. Using a traditional basket press, the wine is pressed into 300L new French oak barrels. After 16 months of maturation in the barrels, the wine is racked, filtered and bottled. After bottling the wine is further bottle-matured for at least 6 months before release.
Pairings	Serve at room temperature. The perfect companion to barbequed lamb, fillet medallions and game. Lovely with Springbok stuffed with bacon, garlic and rosemary and a great match to a cheese and preserve platter.



Codes, Weights and Measures	
UPC	7 84585 02074 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02074 1
Case Weight	19
Cases/Pallet	90
Layers/Pallet	15
ABV	14%
SRP	\$ 36.5 USD 750mL Bottle

Reviews and News	
2018 Kasteelberg Shiraz - 92 PTS - TA	
2017 Kasteelberg Shiraz - 91 PTS - TA	

