

## The Royal Shiraz-Cabernet

### Riebeek Valley Wine Company

#### 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

|                               |                                                                                                                                                                                                                                                                                                                                               |
|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Appellation</b>            | Coastal Region - Swartland                                                                                                                                                                                                                                                                                                                    |
| <b>Varietals</b>              | 85% Cabernet Sauvignon and 15% Shiraz (2023) ; 50% Shiraz and 50% Cabernet Sauvignon (2020)                                                                                                                                                                                                                                                   |
| <b>Agricultural Practices</b> | Sustainable                                                                                                                                                                                                                                                                                                                                   |
| <b>Vinification</b>           | 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. |
| <b>Pairings</b>               | 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

|                      |                              |
|----------------------|------------------------------|
| <b>UPC</b>           | 7 84585 01237 4              |
| <b>Units/Case</b>    | 12                           |
| <b>Unit Size</b>     | 750 mL                       |
| <b>Container</b>     | bottle                       |
| <b>SCC</b>           | 1 07 84585 01237 1           |
| <b>Case Weight</b>   | 34                           |
| <b>Cases/Pallet</b>  | 60                           |
| <b>Layers/Pallet</b> | 15                           |
| <b>SRP</b>           | \$ 14.99 USD<br>750mL Bottle |