



THE ROYAL SHIRAZ CABERNET SAUVIGNON Riebeek Cellars

South Africa - Western Cape - Coastal Region – Swartland

ABOUT RIEBEEK CELLARS

Located in the picturesque Riebeek Valley, in the heart of the Swartland wine region, Riebeek Valley Wine Company was established in 1941 by a group of local farmers, who were guided by Dutch & French traditions dating back 350 years.

An authentic W.O. Swartland producer, Riebeek sources grapes from a group of 40 growers across the Riebeek Valley, including 3rd and 4th generation wine grape growers. Sourcing only from this select group ensures continuity of the finest quality and preservation of the terroir. They produce around 1.2 million 9-liter cases per year.

The vineyards lie in a richly diverse area in terms of soil, climate and topography. Vineyards are situated at heights that vary from 60 meters above sea level to 300 meters against the slopes of the Kasteelberg mountains. Because of the topography, the soils display the same rich variety, with Oakleaf and Dundee alluvial soil formed by sediment from die Berg River to Swartland and Glenrosa soils formed out of underlying shale along the Kasteelberg mountains. The notable ‘Koffieklip’ (coffee stone) soil is a combination of clay and iron-rich Ferricrete deposits, known widely throughout South Africa for its erosion-resistant qualities.

ABOUT THE WINE

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.



Appellation	W.O. Swartland
Varietal(s)	50% Shiraz and 50% Cabernet Sauvignon
Agricultural Practices	Sustainable
Vinification	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.
Size	12/750ml
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