

Riebeek Shiraz

Riebeek Cellars

South Africa - Western Cape - Coastal Region - Swartland

Often referred to as Shiraz Country, the Riebeek Valley is renowned for exceptional Shiraz wines. The Riebeek Shiraz is a lively rich wine; full-bodied with a subdued smokiness on the nose and a palate of ripe fruit and interesting spice. Well-balanced and smooth, the aftertaste lingers with the exciting flavors of chocolate and spice.

Specifications

Appellation	Coastal Region - Swartland
Varietals	100% Shiraz
Vinification	Cold soaked for one day and then inoculated with selected yeast. Fermentation temperature was between 24-26 degrees Celsius. Regular pump-overs were given to enhance colour and flavour extraction. Wine was matured with 80% French oak staves and 20% American oak staves, which was then blended with wine matured in 2nd and 3rd fill barrels for 12 months.
Pairings	Serve at room temperature. The perfect companion to barbequed lamb, filet medallions and game. Lovely with Springbok stuffed with bacon, garlic and rosemary and a great match to a cheese and preserves platter.



Codes, Weights and Measures

UPC	7 84585 01264 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01264 7
Case Weight	33
Cases/Pallet	75
Layers/Pallet	15
ABV	13.5%
SRP	\$ 13.99 USD 750mL Bottle

Reviews and News

2018 Riebeek Shiraz - 90 PTS - Silver Medal - Decanter WWA

2016 Riebeek Shiraz - 90 PTS - Silver Medal - Decanter WWA

2014 Riebeek Shiraz - 87 PTS - WINE VALUE - WA