



ANNO 1937

RETIEF

RESERVE

Cape Blend



Cellarmaster's Notes:

A full-bodied, well-structured wine with a light peppery scent of ripe berries, perfume and spice. A characterful wine with a full and fruity palate with delicate tannins and a soft finish.

Style:

Full bodied

| | | |
|------------------------|------------------|-------------|
| 51% Pinotage | Tons per Hectare | Age of Vine |
| 23% Cabernet Sauvignon | 10-12 t/ha | 18 years |
| 26% Shiraz | | |

Soils:

Well drained, alluvial sandy soil; Karoo

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

The grapes are carefully crushed and left on the skins for a period of 5 days before fermentation. Fermentation is carried out in stainless steel tanks at about 25 degrees Celsius. Matured for 12 months in a combination of new barrels and 2nd and third fill barrels.

Analysis:

Alc 14% R/S 4g/l T/A 5.75/l pH 3.5

Maturation Potential:

5 to 8 years

| | | |
|-----------|-----------------|------------------|
| Case Size | Bottle Barcode | Case Barcode: |
| 6 x 750ml | 600 2269 003444 | 160 0226 9003441 |

Food Pairing:

Enjoy with lamb with rosemary and garlic, venison, turkey, Irish stew, rare roast beef or roast chicken.

Awards & Accolades:

2021 Gold Awards, Double Gold
2021 Vitis Vinifera Awards, Gold
2021 National Wine Championship, Double Platinum
2021 Michelangelo International Wine Awards, Gold
2021 National Wine Championship, Double Platinum (2019 vintage)
2020 Michelangelo International Wine Awards, Gold (2018 vintage)