



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.

<i>Style:</i>	Full bodied
<i>Cultivar:</i>	Pinotage 37%/ Cabernet Sauvignon 37% / Shiraz 26%
<i>Tons Per Hectare:</i>	10-12 t/ha
<i>Age of Vine:</i>	18 Years old
<i>Soils:</i>	Well drained alluvial sandy soil, Karoo
<i>Trellising:</i>	4 Wire Perold system
<i>Irrigation:</i>	Drip irrigation controlled by a computer system through meters and tensiometers
<i>Harvesting:</i>	The grapes enjoy the warm South African Weather and cool nights and are left on the vines until they have reached full maturity before they are hand harvested and brought to the cellar.
<i>Vinification:</i>	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.
<i>Analysis:</i>	Alc:14,0% R/S 4g/l T/A: 5,75g/l, pH: 3,50
<i>Maturation Potential:</i>	5-8 years
<i>Case Size:</i>	6 x 750ml
<i>Bottle Barcode:</i>	600 2269 003444
<i>Case Barcode:</i>	160 0226 9003441

FOOD PAIRING

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

AWARDS & ACCOLADES

2020 Michelangelo Wine Awards, Gold (2018 vintage)
2019 International Wine & Spirit Competition, Silver Outstanding
2019 Veritas Wine Awards, Bronze

