



SOUTH AFRICA BUSINESS & INVESTMENTS



RIETVALLEI STONEDALE SHIRAZ 2016

Fermentation with indigenous yeast in stainless steel.

Malolactic fermentation in French oak barrels.

Ages for 6 months in stainless steel tanks.

Filtered and clarified before bottling.
Toasted nose, spiced with chocolate notes and acidic red fruits.

The nose matches to the palate well, remaining fresh with its soft tannins.

The finale is persistent and pleasantly cool.

Description

Type
Dry red wine

Producer
Rietvallei Wine Estate

Vintage
2016

Bottle size
75cl

Country
South Africa

Region
Robertson

Type of wine
Syrah/Shiraz

Designation of origin
Wine of Origin

Grape varieties
Syrah 100%

Alcohol content
13 vol. %

Pairings
Cured meat/Charcuterie