



SINCE 1949

ROODEBERG

DR CHARLES NIEHAUS

WINE OF ORIGIN COASTAL REGION

VINTAGE 2017

1 BLENDING COMPONENTS

39% Cabernet Sauvignon,
37% Shiraz,
10% Malbec,
7% Merlot,
7% Cabernet franc

2 WINE DESCRIPTION

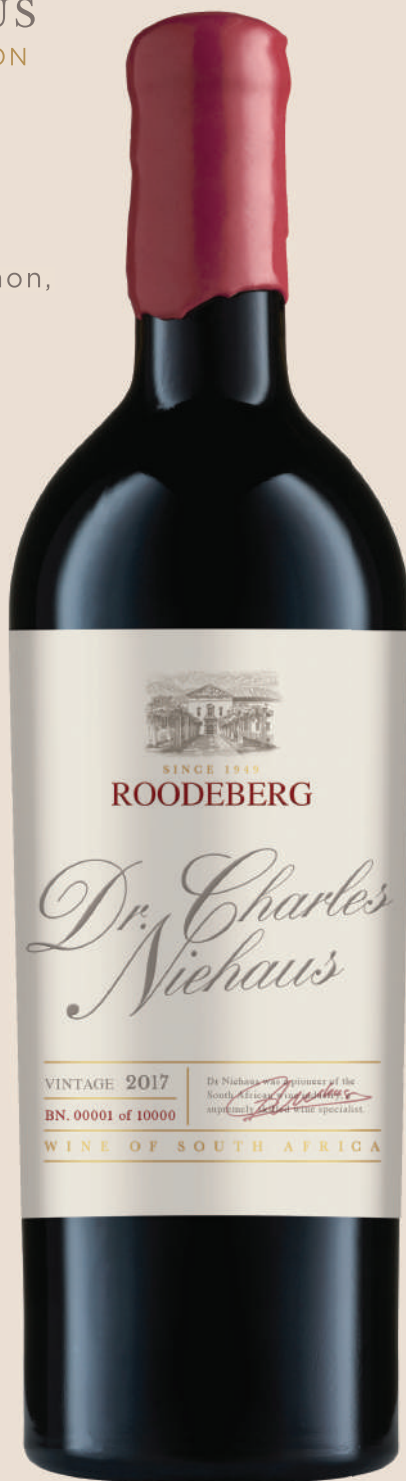
This is a juicy, concentrated red blend with depth

It shows prominent aromas of blackcurrant and plum with notes of violets, sweet spice and white pepper. The wine is generous and well-integrated on the palate, with a firm tannin structure. A smooth, lingering finish is its reward.

3 SERVING SUGGESTION

This wine can be enjoyed on its own

or with a variety of flavourful meat dishes.



4 THE WINE'S MATURATION

18 MONTHS

The wine was matured for 18 months in barrels of new French oak.

5 CELLARING POTENTIAL

Cellar for 5 to 8 years.

Enjoy the wine now or cellar for five to eight years.

ALCOHOL 14.72% v/v
pH 3.38
TOTAL ACIDITY 6.13g/l
RESIDUAL SUGAR 2.9 g/l



BEST ENJOYED, WHEN SHARED.

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