



Ryk RYK NEETHLING 2016 *Premium Rhone Blend*

ORIGIN: Western Cape

COMPOSITION: 50/50

VINEYARD: The grapes were sourced from various areas to create a unique and complex style of wine. Shiraz from Paarl and Elim and the Grenache Noir from Botrivier. Vines are grown on a trellised system with little irrigation used

WINE-MAKING: Grapes were hand-picked and hand sorted. The varieties were harvested separately at optimal ripeness between 23,5 – 25,5 degrees balling. Each variety was fermented separately at between 25 and 27 degrees Celsius. During wine-making there was minimal intervention, with regular punch-downs and pump-overs, for extraction of colour and flavour. After fermentation extended skin contact of fourteen days was allowed. Malolactic fermentation took place in stainless steel tanks. The Shiraz component was matured in first, second and third fill French oak barrels. The Grenache aged only in older barrels. The components were kept separately for 12 months. Thereafter, blending took place and the wine was returned to the barrels for a further 6 to 8 months to ensure optimal integration of the different components

ANALYSIS: Alc: 13.5 / Ph: 3.44 /
Residual Sugar: 2.61 / Total Acid: 5.33

CHARACTER: Colour: Intense purple with bright red hues

NOSE: Vibrant Red fruits/Cherry with subtle white pepper spice

PALLET: A layered wine with well integrated fruit (cherry/plum/blackberry) and oak flavours (nutmeg / pepper). Full bodied wine with elegant tannins that give structure and a lingering aftertaste. Best to be enjoyed with Steak or a warm helping of tomato stew

