



RAAR, meaning rare or scarce embodies passion for the Swartland terroir, showcasing lesser-known varietals and intuitive winemaking.

RAAR wine is indeed rare, with only a few barrels made of each wine, the RAAR collection of wines is truly a collector's find.

# SHIRAZ CARBONIC MACERATION 2022

# PRODUCT INFORMATION

WINE OF ORIGIN Swartland

CELLAR Riebeek Valley Wine Co.

WINE MAKER Sheree Nothnagel

PRODUCTION 1364 bottles VARIETAL 100% Shiraz

#### TASTING NOTE

Brilliant red fruit, bright acidity balanced by good structure yet soft, supple tannin.

#### VINEYARD

Knolfontein, Block 25 planted in 2011 in rich Koffieklip soil.

## SERVE & AGEING

Best served at 14 to 18 °C, this wine will develop in complexity over the next 2-3 years.

### WINEMAKING

A unique intra-cellular fermentation was encouraged by covering 100% hand-harvested, whole bunch Shiraz clusters with carbon dioxide, twice daily for 10 days, followed by a light foot pressing, just enough to allow pump-overs. Wild fermentation until dry was followed by a further 10 days extended skin contact before pressing and then barrel matured in 500L older French oak.

#### TECHNICAL ANALYSIS

Alc. 14.39 % | RS 3.9 g/l | TA 5.6 g/l | pH 3.34