



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 2024

## PRODUCT INFORMATION

WINE OF ORIGIN Swartland

CELLAR Riebeek Valley Wine Co.

PRODUCTION 5 barrels of 500 litres produced

VARIETAL 100% Shiraz

### TASTING NOTE

Brilliant bright red fruit with a hint of warm spice. A firm acidity, balanced with velvety, supple tannin. Showcases the playful side of Swartland Shiraz.

## **VINEYARD**

Knolfontein Shiraz, Block 25, planted in 2011 on iron 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 of extended skin contact before pressing and then barrel matured in 500L older French oak.

## TECHNICAL ANALYSIS

ALC. 13.5 % | RS 2.2 g/l | TA 5.5 g/l | pH 3.67

