

SHORT STREET

WINE OF ORIGIN SWARTLAND

EXPERIENCE THE HEART OF THE SWARTLAND,
CRAFTED WITH PASSION, CREATIVITY
AND SIMPLICITY.





SHORT STREET offers adventurous, discerning wine drinkers a unique and authentic Swartland wine experience.

Made from S.Rhone cultivars, that are best suited to the Swartland terroir for future sustainability, Short Street offers unique blends that are truly expressive of this unique wine region.

The name Short Street pays homage to a small palatizio which is the life and soul of Riebeeck Kasteel, a small village in the heart of the Swartland.

Short Street, is a melting pot of creative energy, gourmet fare, farm fresh produce and the vibrant, uncomplicated lifestyle of the people. It captures the essence of the Riebeeck Valley, in the heart of the Swartland where passion, creativity and simplicity are distilled into a very unique experience.



CGV (Chenin Blanc 50%, Grenache Blanc 35%, Viognier 15%)

Vintage	2016
Wine of Origin	Swartland
Cellar	Riebeek Valley Wine Co., Riebeek Kasteel
Wine Maker	Eric Saayman
Viticulturist	Tharien Hansen
Vineyard	Both the Chenin Blanc and Viognier comes from the farm Knolfontein in Riebeek West and the vineyards site is on the foothills of Kasteelberg mountain on south east facing slopes in laterite gravel soils. The Grenache Blanc is young vines from lower in the valley on weathered shale soil.
Production	The Chenin Blanc @ 13 ton/ha, Viognier@ 10 ton/ha, Grenache@ 12 ton/ha.
Cellar Treatment	The different building blocks were vinified separately and the final blend was finished months later. The wines were fermented in stainless steel casks at very low temperatures. Extended lees contact of 8 months were allowed after fermentation to create better mouth feel.
Tasting notes	Short Street CGV is fresh dry white wine with the clean uncomplicated structure and well-defined fruity flavours associated with wines produced from the old bush vines of which the last remaining examples are primarily located in the Swartland. A slight hint of perfume from the Viognier integrates perfectly with well-balanced natural acidity for a refreshing, mouth-watering finish.
Serve	Served well-chilled (8 to 10°C), the wine is exceptionally food-friendly, enhancing enjoyment without masking food character.
Ageing	Short Street CGV was created to enjoy in its youth, but the style will allow for further development of the flavours for the next 18 months.



SGM Shiraz 57%, Grenache Noir 24%, Mourvedre 17%, Viognier 2%

Vintage	2017
Wine of Origin	Swartland
Cellar	Riebeek Valley Wine Co. Riebeek Kasteel
Wine Maker	Alecia Boshoff
Viticulturist	Tharien Hansen
Vineyard	Shiraz and Mourvedre are grown on the slopes of the Kasteelberg mountain on chists soils. The Grenache are grown more towards the West coast and planted on deep clovelley soils.
Production	12 to 14 tons per hectare
Cellar Treatment	Fermented on the skins with regular pump-overs and macro oxigation. Malo-lactic fermentation completed before final blending. Short spell of 6 months in used 300 L french oak barrels.
Tasting notes	Short Street SGM is full-bodied red wine, well balanced with pronounced red berry flavours and a hint of spice, complemented by subtle oak nuances. The velvety tannin structure is typical of expressive Swartland wines and has been coaxed to perfection by our gifted team of wine makers.
Serve	Serve at room temperature as a glass on it's own or pairs beautifully with bold, full-flavoured foods like roasted duck, lamb and game meat.
Ageing	The wine is already quite mellow with soft tannins. The winemaker suggest to drink within 2 to 3 years.