

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection Pinotage 2014

The wine shows ripe plums, black cherries and mocha on the nose. The juicy fruit flavours are well supported by perfectly balanced tannins, subtle oakiness and a long aftertaste. A great example of the vintage.

Viticulture

Origin:	Paarl
Soil Type:	Mostly granitic
Harvesting Time:	February 2014
Yield:	8 tons per hectare

Vinification

Balling: 25°B at harvest

Fermentation : Fermented in stainless steel tanks on the skins with regular pumpovers
Pressed at 8°B

Oaking: 30% new French oak barrels and 70% 2nd and 3rd fill barrels

Aging: Matured in oak for 16 months and for a further 4 months in tank prior to bottling

Technical Analysis

Alcohol	13.91 %
Total acidity	5.49 g/l
pH	3.48
Residual sugar	3.48 g/l

