

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection Shiraz 2012

Medium bodied, with spice, red fruit and black pepper, the wine confidently reflects typical Shiraz characteristics. Delicate oaking with smooth juicy palate appeal, it can be enjoyed now or aged for a further few years.

Viticulture

Origin:	Rhebokskloof Estate & selected other Paarl vineyards
Soil type:	Decomposed granite
Harvesting Time:	March 2012
Yield:	8 tons per hectare (average)

Vinification

<i>Balling:</i>	<i>26 °B at harvest</i>
<i>Fermentation:</i>	<i>Cold maceration and fermentation in stainless steel tanks Regular pumpovers Extended maceration for 2 weeks post fermentation Malolactic fermentation in barrels</i>
<i>Oaking:</i>	<i>300L French (90%) & American (10%) oak barrels 30% new oak used 70% 2nd and 3rd fill</i>
<i>Aging:</i>	<i>Matured in oak barrels for 18 months Futher maturation in stainless steel tanks for 6 months</i>

Technical Analysis

Alcohol	13.86 %
Total acidity	5.8 g/l
pH	3.49
Residual sugar	2.70 g/l

