

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection THE MGS 2013

The intense candy, red fruit and tobacco character of the Grenache is complimented by the spicy nuances from the Shiraz. The palate shows juicy fruit and spice with the Mourvèdre giving backbone to the blend with fine tannins and a pleasing dry finish. Should develop well over the next couple of years.

Viticulture

Origin:	Selected Paarl vineyards
Soil type:	Mostly decomposed granite
Harvesting time:	February - March 2013
Yield:	6 ton / ha (average)

Vinification

- Balling:* 23 - 25°B at harvest
- Fermentation :* Crushed and destemmed into stainless steel tanks
Cold macerated, fermented on skins in stainless steel tanks, with regular pumpovers
Pressed and pumped to barrels after alcoholic fermentation
Malolactic fermentation in barrels
- Oaking:* Matured in 300l French oak barrels
20% new oak used
- Aging:* Matured separately in barrels for 12 months
Components were blended before further maturation in barrels for 6 months
Removed from barrel and tank matured for 10 months prior to bottling
- Blend:* Mourvèdre - 56%
Grenache - 23%
Shiraz - 21%

Technical Analysis

Alcohol	13.82 %
Total acidity	6.2 g/l
pH	3.49
Residual sugar	3.3 g/l

