

# RHEBOKSKLOOF

## WINE ESTATE

### Rhebokskloof Vineyard Selection THE MGS 2014

Rich and ripe sweet berry flavours from the Grenache are complemented 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 smooth dry finish. This complex blend will mature well over the next couple of years.

#### Viticulture

Origin:	Selected Paarl vineyards
Soil type:	Mostly decomposed granite
Harvesting time:	February - March 2014
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 - 45%  
Grenache - 31%  
Shiraz - 24%

#### Technical Analysis

Alcohol	14.55 %
Total acidity	6.4 g/l
pH	3.37
Residual sugar	3.2 g/l

