

# RHEBOKSKLOOF

## WINE ESTATE

### Rhebokskloof Vineyard Selection Pinotage 2015

The wine shows ripe plums, black cherries and mocha on the nose. The juicy fruit flavours are well supported by firm but perfectly balanced tannins, subtle oakiness and a long aftertaste. A wine that will benefit by further maturation in the bottle.

#### Viticulture

Origin:	Paarl
Soil Type:	Mostly granitic
Harvesting Time:	February 2015
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  
Partial malolactic fermentation in new barrels

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

*Aging:* Matured in oak for 15 months prior to bottling

#### Technical Analysis

Alcohol	14.20 %
Total acidity	5.9 g/l
pH	3.54
Residual sugar	3.4 g/l

