

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection Shiraz 2016

Full bodied, with a melange of cedar wood aromas, spice and pepper on the nose. The palate shows juicy fruit with perfectly intertwined subtle oak flavours. Fine, dry tannins ensure a lingering aftertaste.

Viticulture

Origin:	Rhebokskloof Estate, Paarl
Soil type:	Decomposed granite
Harvesting Time:	February 2016
Yield:	6 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 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	14.10 %
Total acidity	5.7 g/l
pH	3.51
Residual sugar	3.8 g/l

