

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection Pinotage 2016

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 2016
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	14.42 %
Total acidity	5.8 g/l
pH	3.48
Residual sugar	3.50 g/l

