

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection THE MGS 2016

Rich and ripe berry flavours from the Grenache combined with herbal characters from the Mourvèdre, are complimented by the spicy nuances from the Shiraz. The palate shows intense fruit and spice with the Mourvèdre giving backbone and structure to the blend with firm tannins and a smooth dry finish.

Viticulture

Origin:	Western Cape
Soil type:	Mostly decomposed granite
Harvesting time:	February - March 2016
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
25 % new oak used

Aging: Matured separately in barrels for 12 months
Components were blended before further maturation in barrels for 4 months

Blend: Mourvèdre - 46 %
Grenache - 34 %
Shiraz - 20 %

Technical Analysis

Alcohol	14.0 %
Total acidity	6.1 g/l
pH	3.41
Residual sugar	4.5 g/l

