

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection Shiraz 2017

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 with fine tannins ensuring a lingering, dryish aftertaste.

Viticulture

Origin:	Rhebokskloof Estate, Paarl
Soil type:	Decomposed granite
Harvesting Time:	February 2017
Yield:	7 tons per hectare (average)

Vinification

Balling:	25 °B at harvest
Fermentation:	Cold maceration and fermentation in stainless steel tanks Regular pumpovers Extended maceration for 2 weeks post fermentation Malolactic fermentation in barrels
Oaking:	300L French oak barrels 30% new oak used 70% 2nd and 3rd fill
Aging:	Matured in oak barrels for 18 months

Technical Analysis

Alcohol	14 %
Total acidity	6.0 g/l
pH	3.50
Residual sugar	4.5 g/l

