



RHEBOKSKLOOF MDS 2018

Cellarmaster	Rolanie Lotz
Variety	69% Mourvèdre, 18% Durif, 13% Shiraz
Origin	Selected Paarl region grapes
Soil Type	Mostly decomposed granite
Yield	Av. 6 tons per hectare
Wine Analysis	Alc 14%
	TA 5,7 g/l
	pH 3,52
	RS 3,1 g/l

VINIFICATION

Fermentation

Crushed and destemmed separately into stainless steel tanks. Cold macerated and fermented on skins with regular pump-overs. Pressed and pumped to barrels after alcoholic fermentation. Malolactic fermentation in barrels.

Barrel Maturation

Matured in 300l French oak barrels, 30% new oak used. Matured separately in barrels for 12 months. Components were blended before further maturation in barrels for six months.

Bottle Maturation

Bottle matured for six months.

DESCRIPTION

An unconventional Rhone-style blend made up mostly of varieties known to be workhorses that add structure rather than aromatics. The structure is quite well padded by plush and opulent fruit, layered with a savoury black olive note. The Syrah adds an elegant floral character prominent on the back palate and lingers on the finish. The oak is integrated seamlessly into the wine, providing texture and adding character to the mid-palate with spicy notes.

TASTING NOTE

A cluster of red and dark berries explode out of the glass layered with spicy clove aromas. The palate is rich and opulent with cranberry and blackberry notes with a savoury top note of black olives and hints of sweet cardamom. The wine is firm but elegant with a velvety mouthfeel and grippy tannin on the finish.

FOOD PAIRING

This wine calls for spicy dishes.

AGING POTENTIAL

5-7 years

