



RHEBOKSKLOOF PINOTAGE 2018

Cellarmaster	Rolanie Lotz
Variety	Pinotage
Origin	Paarl, Agter-Paarl
Soil Type	Mostly decomposed granite
Yield	8 tons per hectare
Wine Analysis	Alc 14%
	TA 5,7 g/l
	pH 3,51
	RS 3,9 g/l

VINIFICATION

Fermentation	Fermented in stainless steel tanks on the skins with regular pump-overs. Pressed at 8° B. Malolactic fermentation in stainless steel tank.
Barrel Maturation	30% new French oak barrels and 70% second and third fill barrels.
Bottle Maturation	The wine was barrel matured for 18 months. Bottle matured for six months.

DESCRIPTION

An excellent example of a plush fruit-driven Pinotage. The fruit is prominent and juicy but not overly so and shows wonderful freshness. The result of the opulent fruit is a nicely rounded and broad palate with very soft tannin. The unsung hero in this wine is the acidity which is wonderfully restrained and makes the wine feel lively from start to finish. Clever use of oak also contributes to the wonderful mouthfeel and adds a subtle spicy note prominent on the finish.

TASTING NOTE

Aromatic nose of ripe black plums and sweet cinnamon spice. The dark fruit carries on to the palate and develops into a slightly less intense black cherry note. The linear acidity makes the wine feel alive from the first sip to the last, and the plush makes for a fantastic broad and fruity mouthfeel with soft plush tannins.

FOOD PAIRING

This wine goes exceptionally well with roast meats accompanied with teriyaki sauce or a plum dressing.

AGING POTENTIAL

4-6 years

