



RHEBOKSKLOOF

WINE ESTATE

RHEBOKSKLOOF SHIRAZ 2018

Cellarmaster	Rolanie Lotz
Variety	Shiraz
Origin	Paarl, Agter-Paarl
Soil Type	Decomposed granite
Yield	8 tons per hectare
Wine Analysis	Alc 14%
	TA 5,7 g/l
	pH 3,55
	RS 4,2 g/l

VINIFICATION

Fermentation

Cold maceration and fermentation in stainless steel tanks. Regular pump-overs. Extended maceration for a week post-fermentation. Malolactic fermentation in stainless steel tanks.

Barrel Maturation

30% new French oak barrels and 70% second and third fill barrels.

The wine was barrel matured for 18 months.

Bottle Maturation

Bottle matured for six months.

DESCRIPTION

This wine is a magnificent window into the specific terroir at Rhebokskloof and highlights the cellarmaster's talent. The fruit is full and expressive but still maintains a veil of elegance, the floral and spicy aromatics that Syrah is well known for complementing the fruit. The use of wood is judicious and adds complexity, broadens the mid-palate, and provides a bit more grip to the soft plush tannin.

TASTING NOTE

Aromas of blackberry and clove come through and linger on the nose. The wine has a beautiful plush soft texture on the palate with grippy tannin. Black plum flavours are prominent upfront and are complemented by layers of spicy aromas of clove and black pepper. The finish is long with an elegant jasmine note that hangs around long after the last sip.

FOOD PAIRING

Delicious with a roast leg of lamb, veggies, and grilled potatoes. If cooled down a few degrees, it gives enticing nuances of spice which pairs perfectly with an Italian-inspired cheese platter.

AGING POTENTIAL

5-7 years



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