



RHEBOKSKLOOF  
WINE ESTATE

## RHEBOKSKLOOF PINOTAGE 2019

Cellarmaster	Rolanie Lotz
Variety	Pinotage
Origin	Paarl, Agter-Paarl
Soil Type	Mostly decomposed granite
Yield	8 tons per hectare
Wine Analysis	Alc 14%
	TA 5,6 g/l
	pH 3,56
	RS 2,8 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	20% new French oak barrels and 80% second and third fill barrels.
Bottle Maturation	The wine was barrel matured for 18 months. Bottle matured for six months.

### TASTING NOTE

Alluring aromas of strawberries and ripe raspberries are prominent on both the nose and palate. The wine has a wonderfully elegant texture with soft lush tannin that seamlessly blends into the wonderfully dense explosion of fruit on the mid-palate. The opulent fruit is beautifully restrained by the bright and lively acidity which stands out on entry and lingers on to the long fruity finish.

### FOOD PAIRING

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

### AGING POTENTIAL

4-6 years



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