



# RHEBOKSKLOOF

WINE ESTATE

## RHEBOKSKLOOF SHIRAZ 2019

Cellarmaster	Rolanie Lotz
Variety	97,5% Shiraz, 2,5% Viognier
Origin	Paarl, Agter-Paarl
Soil Type	Decomposed granite
Yield	8 tons per hectare
Wine Analysis	Alc 14%
	TA 5,6 g/l
	pH 3,56
	RS 3,7 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

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

The wine has an inviting nose of cinnamon and white pepper layered with berries. Red fruit dominates the palate with an intriguing sweet and sour sensation of red plum and early ripening strawberry. The wine has a lovely punchy texture with grippy tannins and pointed acidity. It finishes where it starts with hints of cinnamon and white pepper which carry on 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



W: [www.rhebokskloof.co.za](http://www.rhebokskloof.co.za) | T: +27 21 869 8386 | E: [info@rhebokskloof.co.za](mailto:info@rhebokskloof.co.za)



[www.facebook.com/rhebokskloofwineestate](https://www.facebook.com/rhebokskloofwineestate)



[www.instagram.com/rhebokskloofwineestate](https://www.instagram.com/rhebokskloofwineestate)