

RHEBOKSKLOOF

WINE ESTATE

Cellar Selection Flat Rock Red 2015

An exciting fresh & fruity nose is followed by a combination of ripe berry fruit flavours, perfectly intertwined with subtle oak and spicy characters that compliment the silky elegant tannins, ensuring a very pleasant and smooth aftertaste.

Viticulture

Origin:	Rhebokskloof Wine Estate (Paarl)
Soil type:	Decomposed granite and shale
Harvesting Time:	February & March 2015
Yield:	Average of 8 tons per hectare

Vinification

<i>Balling:</i>	<i>24 - 25°B at harvest</i>
<i>Fermentation :</i>	<i>Fermented in stainless steel tanks on the skins Regular pumpovers were done Pressed at 0° - 8°B depending on the variety Malolactic fermentation took place in stainless steel tanks</i>
<i>Oaking:</i>	<i>300L French oak barrels A combination of 2nd and 3rd fill barrels used</i>
<i>Aging:</i>	<i>Matured in oak for 16 months Blended and matured for a further 4 months prior to bottling</i>
<i>Blend:</i>	<i>Shiraz - 49 % Durif - 21 % Cabernet Sauvignon - 15 % Pinotage - 10 % Mourvedré - 4 % Viognier - 1 %</i>

Technical Analysis

Alcohol	14.05 %
Total acidity	5.9 g/l
pH	3.38
Residual sugar	4.6 g/l

