

RHEBOKSKLOOF

WINE ESTATE

The Rhebok “Cape Blend” 2013

A spicy wine with layers of dark fruit and savoury aromas.
New French oak adds to the complexity of the wine.

Viticulture

Origin:	Paarl
Soil type:	Mostly decomposed granite
Harvesting time:	February - March 2013
Yield:	6 tons per hectare (average)

Vinification

Balling: Hand picked grapes, cooled in refrigerated containers

Fermentation : Crushed and destemmed into stainless steel tanks
Cold macerated
Fermented on skins in stainless steel tanks with regular pumpovers
Pressed and pumped to barrels after alcoholic fermentation

Oaking: Matured in 300l French oak barrels
100% new oak used

Blend: Shiraz - 45%
Pinotage - 40%
Mourvedre - 15%

Technical Analysis

Alcohol	14.58 %
Total acidity	6.0 g/l
pH	3.52
Residual sugar	3.7 g/l

