

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection THE MGS 2015

Rich and ripe berry flavours from the Grenache are complimented by the spicy nuances from the Shiraz. The palate shows intense fruit and spice with the Mourvèdre giving backbone and structure to the blend with fine tannins and a smooth dry finish.

Viticulture

Origin:	Selected Paarl vineyards
Soil type:	Mostly decomposed granite
Harvesting time:	February - March 2015
Yield:	6 ton / ha (average)

Vinification

<i>Balling:</i>	<i>23 - 25°B at harvest</i>
<i>Fermentation :</i>	<i>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 Malolactic fermentation in barrels</i>
<i>Oaking:</i>	<i>Matured in 300l French oak barrels 25 % new oak used</i>
<i>Aging:</i>	<i>Matured separately in barrels for 12 months Components were blended before further maturation in barrels for 4 months</i>
<i>Blend:</i>	<i>Mourvèdre - 44% Grenache - 36% Shiraz - 20%</i>

Technical Analysis

Alcohol	13.90 %
Total acidity	5.9 g/l
pH	3.50
Residual sugar	3.6 g/l

