

Rhebokskloof Cabernet Sauvignon 2000

Veritas 2004 - Silver

Bronze - International Wine and Spirit Competition (IWSC) 2005

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 -Bronze

The wine has an excellent balance between wood and fruit with full berry characteristics on the nose and palate and with a ripe tannin support.

It could be served with leg of lamb or any spicy meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.86 % vol rs : 2.5 g/l pH : 3.71 ta : 5.5 g/l so2 : 121 mg/l fso2 : 49 mg/l

type : Red **style :** Dry **wooded**

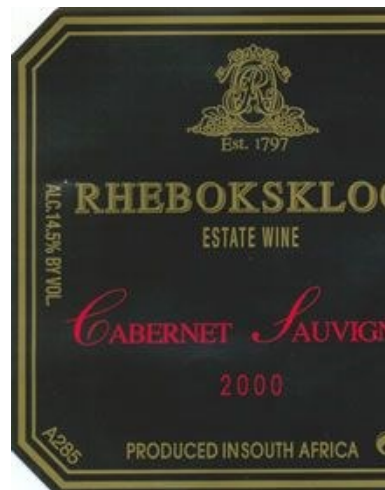
pack : Bottle

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ageing : It has outstanding bottle maturation potential for at least a further 5 years.

in the vineyard : Soil type: Hapidexeralf Aquandic Hapidcxeralf and Palexeralaf Hplc Palexeralf.

Age: The grapes were harvested from two blocks, one which was planted in 1988 and the other in 1989.

Slope: The one block is south-east facing and the other north-east facing which receives a lot of morning sun.

about the harvest: The grapes were hand harvested on 15 February 2000, placed into bins and transported immediately to the cellar. Both blocks were harvested together at 26.5° Balling.

Tons per hectare: 6 tons per hectare.

in the cellar : After being destalked the skins and juice spent 24 hours in a stainless steel tank. The juice was then inoculated with yeast for fermentation.

The juice was then fermented dry to less than 6 g/l residual sugar. The wine thereafter lay on the skins for approximately one and a half weeks. The wine was thereafter racked and transferred to the stainless steel tanks. The wine then underwent malolactic fermentation in the tanks. The wine was then racked and transferred to 225 litre French oak barrels for 14 months.

After 14 months the wine was filtered and bottled and laid down for maturing before being released for sale. Of the barrels used, 20% were first fill barrels, 20% second fill barrels and the remainder third fill barrels.

Date bottled: 9 January 2002

Quantity Produced: 1,747 x 6 x 750ml