

## Rhebokskloof Merlot 2001

This wine has an aromatic nose with a good balance of fruit and wood.

**variety :** Merlot | 100% Merlot

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 13.87 % vol    rs : 2.8 g/l    pH : 3.56    ta : 5.8 g/l    so2 : 50 mg/l    fso2 : 20 mg/l

**type :** Red      **wooded**

**pack :** Bottle

**ageing :** Although this wine has already benefited from bottle maturation it can be kept for several more years.

**in the vineyard :** Soil type: Aqiept Halaqiept and Hapldxeralf Aquandic Hapldzeralf

Age: The vineyards were planted in 1990

Slope: The vineyard is North-East facing and receives morning sun

**about the harvest:** The grapes were harvested by hand on 14 February 2002 at 24,6Â°

Balling into bins and transported to the cellar immediately.

Tons per hectare: 9 tons per hectare

**in the cellar :** After being destalked, the skins and juice were placed in stainless steel tanks for 24 hours. Thereafter the juice was inoculated with yeast and the temperature maintained between 25Â° to 29Â°C. The juice fermented on the skins to 6g/l sugar, and 30% went to new barrels for fermentation and malolactic fermentation. The balance of the wine was racked to stainless tanks and the skins were transferred to the press after fermentation. The juice from the skins was added to the stainless steel tanks where the juice underwent malolactic fermentation. After malolactic fermentation the wine was filtered and 70% thereof was transferred into 2nd and 3rd fill French oak barrels. After approximately 16 months of barrel maturation the wines was transferred to stainless steel tanks and thereafter prepared for bottling.

Bottling Date: 06 February 2004

