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Rhebokskloof Rhebok Dry Red 2004

A medium-bodied, well balanced wine with berry flavours on the nose. On the palate this wine is soft and has great fruit components which make it a pleasant easy, every day drinking wine. This wine is ideal for the cooler winter months as well as lovely if served slightly chilled on a hot summerâ€™s day.



variety : Gamay Noir | 59% Gamay Noir, 35% Pinotage, 4% Cabernet Sauvignon, 2% Shiraz
winery : Rhebokskloof Wine Estate
winemaker : Daniel Langenhoven
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 3.47 g/l **pH :** 3.65 **ta :** 5.6 g/l **so2 :** 120 mg/l **fso2 :** 50 mg/l
type : Red **style :** Dry **body :** Medium
pack : Bottle

in the vineyard : Soil type: Oakleaf
Age: The Gamay Noir was planted in 1990, Merlot in 1990 and Pinotage in 1996
Slope: The slopes are north-east facing and south-east facing

about the harvest: The grapes were harvested between 30 January â€“ 21 February 2004 at about 23.5Â° Balling. The grapes were harvested into bins and transported to the cellar immediately.
Tons per hectare: Approximately 6,3 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 fermented dry at 24 â€“ 29ÂºC. After fermentation malolactic took place; when malolactic fermentation was complete, the wine was filtered. After filtering the wine was carefully blended. Thereafter it was cold stabilised and filtered and bottled.

Packaging: 12 x 750 ml horizontally packed
Date bottled: 5 September 2006