

## 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 summer'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 – 21 February 2004 at about 23.5° 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 – 29°C. 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

