

## Rhebokskloof Rhebok Cabernet Sauvignon/Merlot 2004

This is a perfect balance of Cabernet Sauvignon and Merlot with subtle oak flavours.

Best enjoyed with smoked fish or beef fillet with baked potatoes.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

**winery :** Rhebokskloof Wine Estate

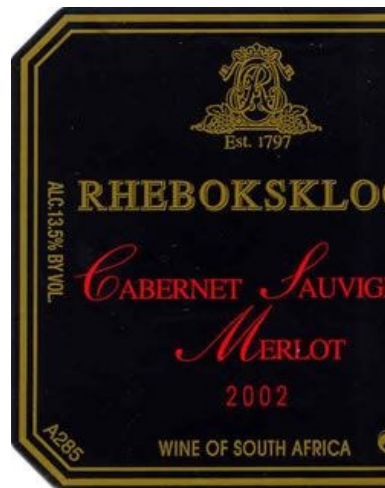
**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 13.49 % vol   rs : 2.8 g/l   pH : 3.63   ta : 5.8 g/l   so2 : 176 mg/l   fso2 : 31 mg/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle



**in the vineyard :** Soil type: Oakleaf and Glenrosa

Age: The vineyards were planted in 1989 and 1990

Slope: The vineyards are south-east and north-east facing

**about the harvest:** The grapes were harvested from 15 February - 18 February 2004.

The grapes were handpicked at 23 - 25° Balling and transported to the cellar.

Tons per hectare: And average of 7 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 was maintained between 25°C to 29°C.

After the juice had fermented dry, the wine was racked and the skins were transferred to the press. The juice from the skins was added to the stainless steel tanks and all the juice underwent malolactic fermentation.

After malolactic fermentation the wine was filtered and 40% thereof was transferred into 2nd and 3rd fill French oak barrels and 10% new French oak barrels. After approximately 9 months of barrel maturation, the wine was transferred to stainless steel tanks. Thereafter the wines were blended.

Packaging: 12 x 750ml vertically packed

Date bottled: 29 September 2005

Quantity produced: 51,700 litres (68,933 x 12 x 750ml)