

## Rhebokskloof Pinotage 2005

This full-bodied Pinotage has a lot of fruit flavours and a fine balance between wood and fruit.

It is the ideal accompaniment to full-bodied red meat dishes as well as spicy foods.

**variety** : Pinotage | 100% Pinotage

**winery** : Rhebokskloof Wine Estate

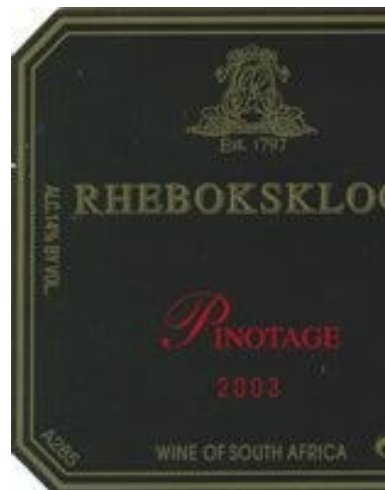
**winemaker** : Daniel Langenhoven

**wine of origin** : Coastal

**analysis** : **alc** : 14.0 % vol **rs** : 2.99 g/l **pH** : 3.68 **ta** : 5.74 g/l **so2** : 90 mg/l **fso2** : 49 mg/l

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

**pack** : Bottle



**ageing** : The wine should be drink now or in the near future.

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

Age: The vineyards were planted in 1975 and 1996

Slope: The vineyards are north-east facing and receives morning sun

**about the harvest**: The grapes were harvested on 9 February 2005

Tons per hectare: 4,5 tons per hectare

The grapes were hand-picked at 25.6Â° Balling into bins and immediately transported to the cellar.

**in the cellar** : After being destalked, the skins and juice were placed in one stainless steel tank where the juice lay on the skins over night before being inoculated with yeast. The juice fermented at between 25Â°C to 30Â°C. At 26Â° Balling, 20% of wine was racked to new barrels where it underwent alcohol fermentation, and then malolactic fermentation.

The balance of the wine was transferred to a stainless steel tank and the skins were transferred to the press. The juice from the skins was added to the juice in the stainless steel tank and thereafter this wine underwent malolactic fermentation.

During September 2005 the wine in the stainless steel tank was transferred to 2nd and 3rd fill barrels. The wine remained in the barrels for approximately 14 months whereafter it was bottled.

Bottling Date: 24 May 2006

Packaging: 6 x 750ml horizontally packed

Quantity produced: 5,000 x 750ml