

Rhebokskloof Black Marble Hill Reserve Syrah 2006

With dark plum aromas, aromatic spice and black pepper nuances from the oaking, this wine confidently reflects bold and generous Shiraz styling.

Ideally served with a Kudu steak or any game with herbs and lavender.

variety : Shiraz | 100% Shiraz

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.05 g/l pH : 3.66 ta : 5.47 g/l so2 : 72 mg/l fso2 : 17 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

Veritas 2009 - Silver

2009 Syrah du Monde - Gold medal

2009 Santam/Paarl Shiraz Challenge - second runner up

Veritas 2008 - Bronze

ageing : Smooth-textured and with juicy palate appeal, it can be enjoyed now or aged for a further few years.

in the vineyard : Soil type: Glenrosa

Age: The vineyard was planted in 1995

Slope: The vineyard is on southerly and south-easterly facing slopes

about the harvest: The grapes were hand harvested in February 2006 at 26° Balling.

Tons per hectare: 8 tons per hectare

in the cellar : Fermentation: Cold maceration. Fermentation on the skins in stainless steel tanks

Regular pump overs

Extended maceration for 2 weeks.

MLF in barrels

Oaking: 225 litre French oak barrels, 30% new 70% 2nd and 3rd fill.

Two rackings

Aging: Matured in oak barrels for 18 months.

Tank matured for a further 4 months

Bottle matured for 8 months

Date bottled: January 2008

Packaging: 6 x 750 ml

Quantity: 1 130 x 6

