

Rhebokskloof Rhebok Cabernet Sauvignon/Merlot 2006

Veritas 2008 - Bronze

This is a perfect balance of Cabernet Sauvignon and Merlot, with lots of black fruit flavours and subtle oak aromas. It is a well balanced, easy drinking wine with a delicious juicy palate.

This wine can be enjoyed with smoked fish or beef fillet and baked potatoes.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.65 g/l pH : 3.65 ta : 5.6 g/l so2 : 145 mg/l fso2 : 35 mg/l

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

pack : Bottle **closure :** Cork

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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 hand harvested February 2006 at 25Â° Balling and transported to the cellar.

The vineyard had an average yield of 7 tons/ha.

in the cellar : After destalking, the skins and juice were placed in stainless steel tanks for 24 hours. The juice was inoculated with yeast and the temperature was maintained between 25Â°C to 29Â°C. After fermentation, the wine was racked and the skins were transferred to the press. The press juice was added to the stainless steel tanks where it underwent malolactic fermentation. Then the wine was filtered, 40% was transferred into 2nd and 3rd fill French oak barrels and 10% into new French oak barrels. After approximately 9 months of barrel maturation, the wine was transferred to stainless steel tanks. Thereafter the wine was blended 50% Cabernet Sauvignon and 50% Merlot.

