

Rhebokskloof Rhebok Pinotage 2007

Veritas 2008 - Bronze

This medium bodied wine shows typical cultivar character, with lots of fruit flavours which are complemented by light oak aromas. Firm tannins ensure a well structured and balanced wine.

It is the ideal companion to "braaivleis".

variety : Pinotage | 100% Pinotage

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.2 % vol rs : 4.0 g/l pH : 3.57 ta : 5.2 g/l so2 : 104 mg/l fso2 : 44 mg/l

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

pack : Bottle **closure :** Cork

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ageing : Can be enjoyed now or in a few years time.

in the vineyard : Soil type: Oakleaf

Age: The vineyards were planted in 1996

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

about the harvest: The grapes were hand harvested January 2007 into bins and immediately transported to the cellar. The grapes were handpicked at 24° Balling and transported to the cellar.

Tons per hectare: And average of 7 tons per hectare

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.

