

Rhebokskloof Estate Pinotage 2008

This medium-bodied wine shows typical cultivar character with lots of dried fruit and ripe prune flavours, complimented by light oak aromas.

A perfect match with spicy red meat dishes.

variety : Pinotage | 100% Pinotage

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Coastal

analysis : alc : 14 % vol rs : 3 g/l pH : 3.64 ta : 5.6 g/l so2 : 92 mg/l fso2 : 46 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Soil type: Deep decomposed granite

Age: The vineyards were planted in 2001

Slope: Eastern-facing slopes

about the harvest: The grapes were harvested in February 2008 at 25° Balling.

Average Yield: 8 tons/ha

in the cellar : Fermentation: Fermented in stainless steel tanks on the skins with regular pump overs. Pressed at 8° B.

Oaking: 100% new French oak.

Aging: Matured in oak for 9 months

Tank matured for further 3 months prior to bottling

Bottle matured for two months prior to release

Date bottled: February 2009

Packaging: 6 x 750 ml

