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Rhebokskloof Estate Mourvèdre/Carignan/Shiraz 2008

Rich smoky aromas of black cherry and wild berries, with some dark chocolate, black pepper and savoury notes that fills the palate. Predominantly French oak and a touch of American oak enhance the smoky and spicy aromas.

Perfect companion for red meat or spicy dishes.



variety : Mourvedre | 43% Mourvèdre, 29% Carignan, 23% Shiraz, 5% Viognier
winery : Rhebokskloof Wine Estate
winemaker : Rolanie Lotz
wine of origin : Coastal
analysis : **alc :** 14.61 % vol **rs :** 3.32 g/l **pH :** 3.71 **ta :** 5.55 g/l **so2 :** 90 mg/l **fso2 :** 35 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2009 Michelangelo International Wine Awards - Veritas medal
Veritas 2009 - Silver

in the vineyard : Mourvèdre
Origin: Paarl
Soil: Decomposed granite & Malmesburyshale
Yield: 5 tons/ha
Harvest: 25 March 2008

Carignan
Origin: Wellington
Soil: Weathered granite & Hutton
Yield: 6 tons/ha
Harvest: 20 March 2008

Shiraz
Origin: Malmesbury
Soil: Glenrosa
Yield: 8 tons/ha
Harvest: 18 March 2008

Viognier
Origin: Paarl
Soil: Decomposed granite
Yield: 8 tons/ha
Harvest: 1 February 2008

about the harvest: Hand picked grapes, cooled in refrigerated containers.

Mourvèdre
Yield: 5 tons/ha
Harvest: 25 March 2008

Carignan
Yield: 6 tons/ha
Harvest: 20 March 2008

Shiraz
Yield: 8 tons/ha
Harvest: 18 March 2008

Viognier
Yield: 8 tons/ha
Harvest: 1 February 2008

in the cellar : Fermentation: Reds crushed and destemmed into stainless steel tanks
Cold macerated
Fermented on skins in stainless steel tanks, with regular pumpovers
Pressed and pumped to barrels after alcoholic fermentaion
MLF in barrels

Viognier crushed and destemmed into separators.
Free run juice pumped to stainless steel tanks for settling
Racked to barrels for fermentation

Oaking: Tight grained 225 litre French (90%) and American (10%) oak barrels

Aging: Matured in oak barrels separately for 6 months
Components were blended
Further maturation in oak barrels for 3 months
Tank maturation for 3 months

Also packaged in a 1,5 l bottle.