

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 fermentation

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.