

## Rhebokskloof Black Marble Hill Reserve Syrah 2007

With dark plum aromas, aromatic spice and black pepper nuances from the oaking, this wine confidently reflects bold and generous Shiraz styling.

Ideally served with a Kudu steak or any game with herbs and lavender.

**variety** : Shiraz | 100% Shiraz  
**winery** : Rhebokskloof Wine Estate  
**winemaker** : Rolanie Lotz  
**wine of origin** : Coastal  
**analysis** : alc : 14.09 % vol   rs : 4.0 g/l   pH : 3.61   ta : 6.3 g/l  
**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fragrant   **wooded**  
**pack** : Bottle   **closure** : Cork

Veritas 2009 - Silver  
2009 Syrah du Monde - Gold medal  
2009 Santam/Paarl Shiraz Challenge - second runner up  
Veritas 2008 - Bronze

**ageing** : Smooth-textured and with juicy palate appeal, it can be enjoyed now or aged for a further few years.

**in the vineyard** : Soil type: Glenrosa  
Age: The vineyard was planted in 1995  
Slope: The vineyard is on southerly and south-easterly facing slopes

**about the harvest**: The grapes were hand harvested in February 2006 at 26° Balling.  
Tons per hectare: 8 tons per hectare

**in the cellar** : Fermentation: Cold maceration. Fermentation on the skins in stainless steel tanks  
Regular pump overs  
Extended maceration for 2 weeks.  
MLF in barrels

Oaking: 225 litre French oak barrels, 30% new 70% 2nd and 3rd fill.  
Two rackings

Aging: Matured in oak barrels for 18 months.  
Tank matured for a further 4 months  
Bottle matured for 8 months

Date bottled: January 2008  
Packaging: 6 x 750 ml  
Quantity: 1 130 x 6

