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Rhebokskloof Estate Mourvèdre/Shiraz/Grenache 2008

A well matured wine with dark fruit, meaty and savoury aromas. Predominantly French and a touch of American oak adds to the complexity of the wine.

Perfect companion for red meat or spicy dishes.



variety : Mourvedre | 52% Mourvèdre, 24% Shiraz, 21% Grenache, 3% Cabernet Sauvignon
winery : Rhebokskloof Wine Estate
winemaker : Rolanie Lotz
wine of origin : Coastal
analysis : **alc :** 14.2 % vol **rs :** 3.8 g/l **pH :** 3.6 **ta :** 5.6 g/l **so2 :** 124 mg/l **fso2 :** 23 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Origin: Selected Paarl, Wellington, Swartland and Darling vineyards Soil: Decomposed granite & Malmesburyshale

about the harvest: Hand picked grapes in March 2008, cooled in refrigerated containers.

in the cellar : Fermentation: 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. Racked to barrels for fermentation. MLF in barrels

Oaking: Tight grained 225L French (90%) and American (10%) second fill oak barrels used

Aging: Matured separately in barrels for 6 months. Components were blended before further maturation in barrels for 12 months. Tank matured for 9 months prior to bottling.