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Rhebokskloof Viognier / Shiraz 2011

his wine shows a pale blush, juicy fruit and floral notes with a touch of spice. Refreshing acidity and a hint of sweetness on the palate.

Good enough to drink on its own and would make a delicious start to any occasion. Serve well-chilled.



variety : Viognier | 50% Viognier, 50% Shiraz
winery : Rhebokskloof Wine Estate
winemaker : Rolanie Lotz
wine of origin : Paarl
analysis : **alc :** 12.28 % vol **rs :** 2.21 g/l **pH :** 3.30 **ta :** 6.61 g/l **so2 :** 139 mg/l **fso2 :** 35 mg/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Origin: Rhebokskloof Wine Estate
Soil type: Decomposed granite
Age: Viognier planted 2003, Shiraz in 2002
Slope: West / Northwest facing slopes

about the harvest: Harvesting date
Viognier: March 2011 | Shiraz: March 2011
Balling
Viognier: 24° Balling | Shiraz: 26.5° Balling
Tons / Ha: 6 tons per hectare

in the cellar : Viognier: 100% Fermentation in stainless steel tanks, Wine was kept on lees and stirred regularly.

Shiraz: Cold maceration. Fermentation on the skins in stainless steel tanks. Regular pump overs. Extended maceration for 2 weeks.

MLF in barrels.
Oaking: 225L French Oak barrels. 100% new
Aging: Matured in oak barrels for 18 months