

Rhebokskloof Cabernet Sauvignon 1997

This wine has an excellent wood and flavourful fruit balance with rich, full blackcurrent berry characters on the nose and palate. It could be served with a leg of lamb or any rich meat dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.37 % vol rs : 3.0 g/l pH : 3.99 ta : 5.8 g/l

pack : Bottle

ageing : It has outstanding bottle maturation potential for at least a further 8 years.

in the cellar : Vinification :

The grapes were hand-picked into bins and transported to the cellar immediately.

Both blocks were harvested together at 23,5°Balling. After being destalked the skins and juice spent 24 hours in a stainless steel tank. The juice was then inoculated with yeast for fermentation. The juice was then fermented dry to less than 6g/l residual sugar. The wine thereafter lay on the skins for approximately on and a half weeks.

The wine was thereafter racked and transferred to the stainless steel tanks. The wine then underwent malolactic fermentation in the tanks. The wine was then racked and transferred to 225l French oak barrels for 14 months. Of the barrels used, 20% were first fill barrels, 20% second fill barrels and the remainder third fill barrels. After 14 months the wine was filtered and bottled and laid down for maturing before being released for sale.

