

## Rhebokskloof Pinotage 1998

This is a well-rounded and full-bodied Pinotage with a fine balance between wood and fruit. I would ko well as an accompaniment to full-bodied red meat dishes as well as spicy foods.

**variety** : Pinotage | Pinotage

**winery** : Rhebokskloof Wine Estate

**winemaker** : Daniel Langenhoven

**wine of origin** : Coastal

**analysis** : **alc** : 12.87 % vol **rs** : 2.4 g/l **pH** : 5.5 **ta** : 3.9 g/l

**pack** : Bottle

**ageing** : The wine will benefit from a further 5 years in the bottle.

**in the cellar** : Vinification :

The grapes were hand-picked at 23.5Å°Balling into bins and immediately transported to the cellar. After being destalked, the skins and juice were placed in one stainless steel tank where the juice lay on the skins over night before being inoculated with yeast. The juice fermented at between 25Å°C to 30Å°C. The was then racked to another stainless steel tank and the skins were transferred to the press. The juice from the skins was added to the stainless steel tank and the skins were transferred to the press. The juice from the skins was added to the stainless steel tank and thereafter it underwent malolactic fermentation. Thereafter all the wine was tranferred to 225 liter French oak barells of which 20% was first-fill barrels and the remainder second-and third-fill barrels. The wine remained in the barrels for approximately 14 months whereafter it was bottled on 12 January 2000.

