

## Rhebokskloof Merlot 1998

This wine has beautiful berry fruit and oak wood flavours. It is already smooth on the palate with a good balance of wood and fruit.

**variety** : Merlot | Merlot

**winery** : Rhebokskloof Wine Estate

**winemaker** : Daniel Langenhoven

**wine of origin** : Coastal

**analysis** : **alc** : 13.01 % vol **rs** : 2.7 g/l **pH** : 5.5 **ta** : 3.74 g/l **so2** : 112 mg/l **fso2** : 43 mg/l

**pack** : Bottle

**ageing** : It has a bottle maturation potential of at least 5 years.

**in the vineyard** : Soil type: Aqiept Halaqiept and Hapldxeralf Aquandic Hapldxeralf

Age: The vineyards were planted in 1990

Slope: The vineyard is North-East facing and receives morning sun

**about the harvest**: The grapes were handpicked at 24.2° Balling into bins and transported to the cellar immediately on the 11th and 12th February 1998.

Tons per hectare: 9 tons per hectare

**in the cellar** : After being destalked, the skins and juice were placed in stainless steel tanks for 24 hours. Thereafter the juice was inoculated with yeast and the temperature was maintained between 25°C to 29°C. The juice fermented on the skins to just under 4g/l sugar. After fermentation the wine was racked to stainless steel tanks and the skins were transferred to the press.

The juice from the skins was added to the stainless steel tanks where all the juice underwent malolactic fermentation. Thereafter 33% of the wine was racked to 225 litre French oak barrels - of which 15% were first-fill barrels and the remainder second-and third-fill barrels.

The wine remained in the barrels for approximately 16 months whereafter the wood matured wine was blended with the wine from the stainless steel tanks. The wine was bottled of 5 January 2000.

