

Rhebokskloof MGS 2010

A spicy wine with layers of dark fruit 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 | 50% Mourvèdre, 30% Grenache, 20% Shiraz

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin :

analysis : alc : 13.85 % vol rs : 3.2 g/l pH : 3.51 ta : 6.0 g/l so2 : 117 mg/l fso2 : 24 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Bronze Medal

2013 International Wine and Spirit Competition - Silver Outstanding

2013 Old Mutual Trophy Wine Show - Bronze Medal

in the vineyard : Origin: Selected Paarl and Wellington vineyards

Soil: Mostly decomposed granite

Yield: 6 ton / ha (average)

about the harvest: Harvest: February - March 2010

Hand picked grapes, cooled in refrigerated containers.

in the cellar : 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 fermentation. MLF in barrels.

Oaking: Matured in 300 litre French (85%) and American (15%) oak barrels 20% new oak used.

Aging: Matured separately in barrels for 12 months Components were blended before further maturation in barrels for 6 months. Removed from barrel and tank matured for 8 months prior to bottling.

