

Rhebokskloof Viognier / Shiraz 2011

This 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

