

Rhebokskloof Vineyard Selection MGS 2012

Medium cherry-red colour. The intense candy, red fruit and tobacco character of the Grenache is complimented by the spicy nuances from the Shiraz. The palate shows juicy fruit and spice with the Mourvèdre giving backbone to the blend with fine tannins and a pleasing dry finish.

variety : Mourvedre | 46% Mourvedre, 32% Grenache, 22% Shiraz

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 14.51 % vol rs : 2.2 g/l pH : 3.55 ta : 5.9 g/l

type : Red **body :** Medium **wooded**

pack : 0 **size :** 0 **closure :** 0

2015 Michelangelo Wine Awards - Gold

in the vineyard : Selected Paarl vineyards.

about the harvest: Hand picked grapes, cooled in refrigerated containers

Harvest Time: February - March 2012

Yield: 6ton/ha (average)

in the cellar : Fermentation: 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. Malolactic fermentation in barrels.

Oaking: Matured in 300l French 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.

