

## Rhebokskloof Cellar Selection Cabernet Sauvignon/Shiraz 2013

Typical Cabernet blackcurrant and 'fynbos' on the nose, complimented by the spicy aromas of Shiraz. Easy tannins and spicy fruit ensures a drinking delight, asking for "more please".

**variety :** Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Shiraz

**winery :** Rhebokskloof Wine Estate

**winemaker :** Rolanie Lotz

**wine of origin :** Western Cape

**analysis :** alc : 14.28 % vol    rs : 3.64 g/l    pH : 3.64    ta : 4.3 g/l

**type :** Red    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

**in the vineyard :** Origin of Cabernet Sauvignon: Paarl

Origin of Shiraz: Coastal Region

Soilt Type: Shale and decomposed granite

**about the harvest:** Harvest Time: February - March 2013

Yield: Average of 8tons/ha

Balling: 24° - 25° B at harvest

**in the cellar :** Fermentation: Fermented in stainless steel tanks on the skins. Regular pumpovers were done. Malolactic fermentation took place in stainless steel tanks

Oaking: 300l French oak barrels used

Aging: Matured in oak barrels for 18 months

Blend: Cabernet Sauvignon - 60%. Shiraz - 40%

