

Rhebokskloof Vineyard Selection MGS 2013

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.

Perfect companion for red meat or spicy dishes.

variety : Mourvedre | 56% Mourvèdre, 23% Grenache, 21% Shiraz

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 13.82 % vol rs : 3.3 g/l pH : 3.49 ta : 6.2 g/l

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

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

ageing : Should develop well over the next couple of years.

in the vineyard : Origin: Selected Paarl and Wellington vineyards

Soil: Mostly decomposed granite Yield: 6 ton / ha (average)

about the harvest: Harvest: February - March 2013

Yield: 6 ton / ha (average)

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.

