

## Rhebokskloof Cellar Selection Cabernet Sauvignon/Shiraz 2014

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** : Paarl

**analysis** : **alc** : 14.11 % vol   **rs** : 3.09 g/l   **pH** : 3.47   **ta** : 6.4 g/l

**type** : Red   **wooded**

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

2016 International Wine and Spirits Competition - Silver

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

Origin of Shiraz: Paarl

Soilt Type: Shale and decomposed granite

**about the harvest**: Harvest Time: February - March 2014

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 - 52%. Shiraz - 48%

