

## Rhebokskloof Cellar Selection Cabernet Sauvignon/Shiraz 2015

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".

Drinking delight either on its own or accompanied by a tender piece of sirloin.

**variety :** Cabernet Sauvignon | 53% Cabernet Sauvignon, 47% Shiraz

**winery :** Rhebokskloof Wine Estate

**winemaker :** Rolanie Lotz

**wine of origin :** Paarl

**analysis :** alc : 14.17 % vol    rs : 3.48 g/l    pH : 3.48    ta : 6.3 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

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

**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 2015

Yield: Average of 8 tons/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 - 53%. Shiraz - 47%

