

Rhebokskloof Vineyard Selection The MGS 2016

Rich and ripe sweet berry flavours from the Grenache are 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 smooth dry finish.

variety : Mourvedre | 44% Mourvèdre, 36% Grenache, 20% Shiraz

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : **alc** : 13.90 % vol **rs** : 3.6 g/l **pH** : 3.50 **ta** : 5.9 g/l

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

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

ageing : This complex blend will mature well over the next couple of years.

in the vineyard : Origin: Selected Paarl vineyards

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

about the harvest: Harvest: February - March 2015

Yield: 6 ton / 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 10 months

prior to bottling

Blend: Mourvèdre - 44% | Grenache - 36% | Shiraz - 20%

