

Rhebokskloof Cellar Selection Cabernet Sauvignon/Shiraz 2016

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%

