

Rhebokskloof Cellar Selection Flat Rock Red 2016

An enticing fresh & fruity nose is followed by a combination of ripe berry fruit flavours, perfectly intertwined with herbs & spice characters that compliments the silky elegant tannins, ensuring a very pleasant and smooth aftertaste.

variety : Shiraz | 49% Shiraz, 21% Durif, 15% Cabernet Sauvignon, 10% Pinotage, 4% Mourvedre, 1% Viognier

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 14.05 % vol rs : 4.6 g/l pH : 3.38 ta : 5.9 g/l

type : Red **body :** Full **wooded**

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

in the vineyard : Origin: Rhebokskloof Wine Estate (Paarl)

Soil Type: Decomposed granite and shale

about the harvest:

Harvest Time: February & March 2015

Yield: Average of 8 tons per hectare

Balling 24° - 25° B at harvest

in the cellar : Fermentation: Fermented in stainless steel tanks on the skins. Regular pumpovers were done Pressed at 0° - 8° B depending on the variety. Malolactic fermentation took place in stainless steel tanks.

Oaking: 300L French oak barrels A combination of 2nd and 3rd fill barrels used.

Aging: Matured in oak for 16 months. Blended and matured for a further 4 months prior to bottling

