

Cellar Selection Flat Rock 2017

An exciting fresh & fruity nose is followed by a combination of ripe berry fruit flavours, perfectly intertwined with subtle oak and spicy characters that complement the silky elegant tannins, ensuring a very pleasant and smooth aftertaste.

variety : Shiraz | 28% Shiraz, 28% Durif, 23% Pinotage, 18% Carignan, 1% Mourvèdre, 1% Cabernet sauvignon, 1% Petit Verdot

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 14.10 % vol rs : 3.7 g/l pH : 3.50 ta : 5.8 g/l

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

pack : Bottle size : 750ml closure : Cork

in the vineyard : Average of 8 tons per hectare. Decomposed granite and shale.

about the harvest: Harvested in February & March 2017. 24 - 25°B at harvest.

in the cellar : 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. 300L French oak barrels. A combination of 2nd and 3rd fill barrels used. Matured in oak for 16 months. Blended and matured for a further 4 months prior to bottling.

