

## Rhebokskloof Vineyard Selection Shiraz 2017

Full bodied, with a melange of cedar wood aromas, spice and pepper on the nose. The palate shows juicy fruit with perfectly intertwined subtle oak flavours with fine tannins ensuring a lingering, dryish aftertaste.

**variety :** Shiraz | 100% Shiraz

**winery :** Rhebokskloof Wine Estate

**winemaker :** Rolanie Lotz

**wine of origin :** Paarl

**analysis :** alc : 14.00 % vol   rs : 4.5 g/l   pH : 3.50   ta : 6.0 g/l

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

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

**in the vineyard :** Origin: Rhebokskloof Estate, Paarl

Soil type: Decomposed granite

**about the harvest:** Harvesting date: February 2017

Tons / Ha: 7 tons per hectare (average)

Balling: 25°B at harvest

**in the cellar :** Cold maceration and fermentation in stainless steel tanks. Regular pumpover. Extended maceration for 2 weeks post fermentation. Malolactic fermentation in barrels. 300L French oak barrels. 30% new oak used. 70% 2nd and 3rd fill. Matured in oak barrels for 18 months.

