

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.

