

## Rhebokskloof Gamay Noir 2002

This is true Beaujolais style Gamay Noir. This wine is light and fruity, ideally served chilled on hot summer days.

**variety :** Gamay Noir | Gamay Noir

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 11,67 % vol   rs : 2.70 g/l   pH : 3.20   ta : 8.8 g/l   so2 : 140 mg/l   fso2 : 34 mg/l

**pack :** Bottle

**in the vineyard :** Soil type: Oakleaf

Age: The vineyard was planted in 1990

Slope: The vineyard is on a Westerly-facing slope

**about the harvest:** The grapes were harvested at: 22. Â°B; 3,18 pH; 9.3 TA on the 28 January 2002.

Tons per hectare: 9,33 tons per hectare

**in the cellar :** The juice and skins were placed in stainless steel tanks and inoculated with yeast. The juice was fermented dry on the skins. The skins were there after removed and pressed and the juice was added to the tank. The wine was transferred to 3rd and 4th fill barrels where it lay for 6 weeks and underwent malolactic fermentation. After malolactic fermentation the wine was filtered, stabilised and bottled.

