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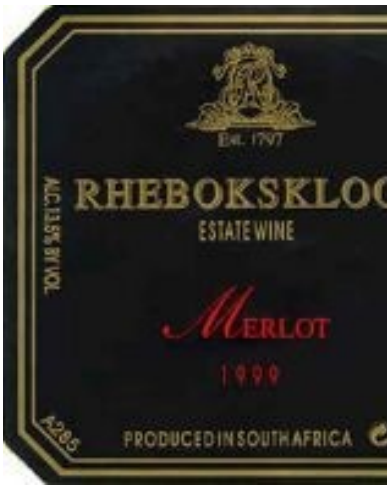
Rhebokskloof Merlot 1999

This wine has a wonderful balance of typical Merlot berry fruit and subtle wood flavours. Although it is very drinkable at present it will benefit from up to 5 years of bottle maturation. It is an ideal accompaniment to pork, roast chicken and potatoes.



variety : Merlot | Merlot
winery : Rhebokskloof Wine Estate
winemaker : Daniel Langenhoven
wine of origin : Coastal
analysis : alc : 13.20 % vol rs : 2.2 g/l pH : 4.8 ta : 3.68 g/l so2 : 82 mg/l fso2 : 30 mg/l
pack : Bottle

in the vineyard : Soil type: Aqiept Halaqiept and Hapldxeralf Aquandic Hapldxeralf
Age: The vineyards was planted in 1990
Slope: The vineyard is North-East facing and receives morning sun

about the harvest: The grapes were harvested on the 9th February 1999
Tons per hectare: 9 tons per hectare
The grapes were handpicked at 25,2Âº Balling into bins and transported to the cellar immediately.

in the cellar : After being destalked, the skins and juice were placed in stainless steal tanks for 24 hours. Thereafter the juice was inoculated with yeast and the temperature maintained between 25ÂºC to 29ÂºC.

The juice fermented on the skins to 6g/l sugar, and 30% went to new barrels for fermentation and malalactic fermentation. The balance of the wine was racked to stainless steel tanks and the skins were transferred to the press after fermentation. The juice from the skins was added to the stainless steel tanks where the juice underwent malalactic fermentation.

After malalactic fermentation the wine was filtered and 70% thereof was transferred into 2nd and 3rd fill French oak barrels. After approximately 18 months of barrel maturation the wine was transferred to stainless steel tanks and thereafter prepared for bottling.