

Rhebokskloof Cabernet Sauvignon 2001

This perfectly balanced blend of Cabernet Sauvignon and Merlot has a good combination of berry and French oak flavours. Foods to enjoy with are chicken kebabs and ostrich steaks.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.55 % vol rs : 3.7 g/l pH : 3.59 ta : 6.4 g/l so2 : 110 mg/l fso2 : 26 mg/l

pack : Bottle

in the vineyard : Soil type: Oakleaf and Glenrosa

Age: The vineyards were planted in 1989 and 1990

Slope: The vineyards are South-East and North-East facing

about the harvest: The grapes were harvested from the 22 February 2001 to 1 March 2001.

Tons per hectare: An average of 7 tons per hectare

The grapes were handpicked at 25,5Â° Baling and transported to the cellar.

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 was maintained between 25Â°C to 29Â°C.

After the juice had fermented dry, the wine was racked and the skins were transferred to the press. The juice from the skins was added to the stainless steel tanks and all the juice underwent malolactic fermentation. After malolactic fermentation the wine was filtered and 70% thereof was transferred into 2nd and 3rd fill French oak barrels and 10% new French oak barrels.

After approximately 18 months of barrel maturation, the wine was transferred to stainless steel tanks. Thereafter the wines were blended. The blend consists of 50% Cabernet Sauvignon and 50% Merlot.