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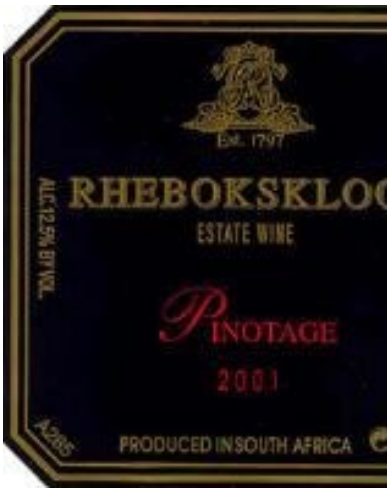
Rhebokskloof Pinotage 2001

This is a well-rounded and full-bodied Pinotage with a fine balance between wood and fruit. The wine must be enjoyed now. It is the ideal accompaniment to full-bodied red meat dishes as well as spicy foods.



variety : Pinotage | Pinotage
winery : Rhebokskloof Wine Estate
winemaker : Daniel Langenhoven
wine of origin : Coastal
analysis : **alc :** 12.35 % vol **rs :** 1.84 g/l **pH :** 3.78 **ta :** 5.82 g/l **so2 :** 107 mg/l **fso2 :** 42 mg/l
pack : Bottle

in the vineyard : Soil type: Hapldxeralf Aquandic Hapldxeralf Aqiept Halaqiept
Age: The vineyards were planted in 1975 and 1996
Slope: The vineyards are North-East facing and receives morning sun

about the harvest: The grapes were hand-picked on the 9 February 2001 at 24.5Â° Balling into bins and immediately transported to the cellar.
Tons per hectare: 4,5 tons per hectare.

in the cellar : After being destalked, the skins and juice were placed in one stainless steel tank where the juice lay on the skins over night before being inoculated with yeast.

The juice fermented at between 25ÂºC to 30ÂºC. At Â±6Â° Balling, 20% of wine was rack to new barrels after alcohol fermentation, it went through malolactic fermentation. The balance of the wine was transferred to a stainless steel tank and the skins were transferred to the press. The juice from the skins was added to the juice in the stainless steel tank and thereafter this wine underwent malolactic fermentation.

During September 2001 the wine in the stainless steel tank was transferred to 2nd and 3rd fill barrels. The wine remained in the barrels for approximately 14 months whereafter it was bottled.