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Rhebokskloof Rhebok Dry Red 2002

A medium-bodied, well balanced wine with berry flavours on the nose. On the palate this wine is soft and has great fruit components which make it a pleasant easy, every day drinking wine. This wine is ideal for the cooler winter months as well as lovely if served slightly chilled on a hot summerâ€™s day.



variety : Gamay Noir | 30% Gamay Noir, 15% Cabernet Sauvignon, 55% Pinotage
winery : Rhebokskloof Wine Estate
winemaker : Daniel Langenhoven
wine of origin : Coastal
analysis : **alc :** 12.21 % vol **rs :** 3.3 g/l **pH :** 3.50 **ta :** 6.6 g/l **so2 :** 89 mg/l **fso2 :** 43 mg/l
type : Red **style :** Dry **body :** Medium
pack : Bottle

in the vineyard : Soil type: Oakleaf
Age: The Gamay Noir was planted in 1990, Cabernet Sauvignon in 1989 and Pinotage in 1996
Slope: The slopes are North-East facing and South-East facing

about the harvest: The grapes were harvested between the 30th January â€“ 14th February 2002 at about 23Âº Balling. The grapes were harvested into bins and transported to the cellar immediately.
Tons per hectare: Approximately 6,3 tons per hectare

in the cellar : After being destalked the skins and juice spent 24 hours in a stainless steel tank. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 24â€“29ÂºC. After fermentation malolactic took place; when malolactic fermentation was complete, the wine was filtered. After filtering the wine was carefully blended. Thereafter it was cold stabilised and filtered and bottled.
Packaging: 12 x 750 ml horizontally packed
Date bottled: 28 August 2002