

Rhebokskloof Cabernet Sauvignon 1998

This wine has an excellent wood and flavourful fruit balance with rich, full blackcurrant berry characters on the nose and palate and with a ripe tannin support.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.62 % vol rs : 3.7 g/l pH : 6.4 ta : 3.69 g/l so2 : 146 mg/l fso2 : 49 mg/l

pack : Bottle

ageing : It has outstanding bottle maturation potential for at least a further 5 years.

in the vineyard : Soil type: Hapldxeralf Aquandic Hapldxeralf and Palixeralf Hplic Palixeralf

Age: The grapes were harvested from two vineyards, one which was planted in 1988 and the other in 1989

Slope: The one vineyards is South-East facing and the other North-East facing which receives a lot of morning sun

about the harvest: Both vineyards were harvested together at 24Â° Balling on the 5th March 1998. The grapes were hand-picked into bins and transported to the cellar immediately.

Tons per hectare: 6 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 then fermented dry to less than 6 g/l residual sugar.

The wine thereafter lay on the skins for approximately one and a half weeks. The wine was thereafter racked and transferred to the stainless steel tanks. The wine then underwent malolactic fermentation in the tanks.

The wine was then racked and transferred to 225l French oak barrels where it matured for 14 months. Of the barrels used, 20% were first fill barrels, 20% second fill barrels and the remainder third fill barrels. After 14 months the wine was filtered and bottled and laid down for bottle maturing before being released for sale.

