

Rhebokskloof Shiraz 2002

This elegant wine has beautiful berry fruit and oak flavours on the nose with a delightful blackcurrant spice on the palate. The wine has a lingering after taste and will be very good with a Kudu steak or only game with herbs and lavender.

variety : Shiraz | 100% Shiraz

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 12.53 % vol rs : 1.89 g/l pH : 3.47 ta : 6.0 g/l so2 : 78 mg/l fso2 : 34 mg/l

type : Red

pack : Bottle

in the vineyard : Soil type: Glenrosa

Age: The vineyard was planted in 1995

Slope: The vineyard is on southerly and south-easterly slopes

about the harvest: The grapes were harvested on 9 and 19 February 2002 into bins at 24,0° Balling, 7.60 TA, 3.35 pH.

Tons per hectare: 4,8 tons per hectare

in the cellar : The juice and skins were placed in stainless steel tanks and inoculated with yeast. Thereafter the juice was transferred to 225 litre French and American oak barrels where it continued to ferment until dry. The wine then underwent malolactic fermentation in the barrels. The wine was removed from the barrels, the barrels were cleaned, then refilled with the wine. 100% of the wine was thereafter left in the barrels for 14 months, of those barrels 25% were new barrels, and 75% were 2nd fill barrels. 10% of the barrels were American oak and 90% were French oak. The wine was bottled on 29 August 2003.

