

Rhebokskloof Cabernet Sauvignon/Merlot 2002

Veritas 2004 - Silver

This perfectly balanced blend of Merlot and Cabernet Sauvignon 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

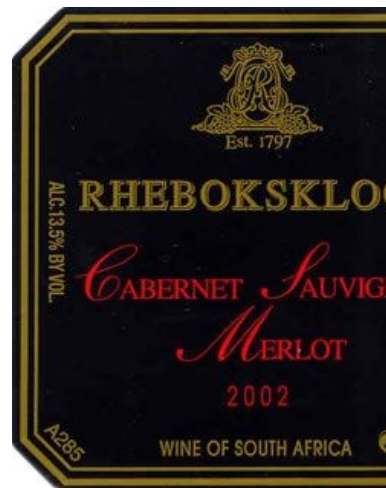
wine of origin : Coastal

analysis : alc : 13.77 % vol rs : 2.9 g/l pH : 3.56 ta : 5.82 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

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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 12 February 2002 to 21 February 2002. The grapes were handpicked at 25,5° Balling and transported to the cellar.

Tons per hectare: And average of 7 tons per hectare

in the cellar : After being destalked, the skins and juice were placed in stainless steel 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.