

Rhebokskloof Rhebok Merlot/Cabernet Sauvignon 2003

This wine is best enjoyed with smoked fish or beef fillet with baked potatoes.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot.

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.88 % vol rs : 3.2 g/l pH : 3.76 ta : 5.7 g/l so2 : 116 mg/l fso2 : 48 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle

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 by hand from the 24 February to 4 March 2003 at 26° Balling

Tons per hectare: An average of 7 tons per hectare

in the cellar : The grapes were transported to 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 25°C to 29°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 30% thereof was transferred into 2nd and 3rd fill French oak barrels and 10% new French oak barrels. After approximately 9 months of barrel maturation, the wine was transferred to stainless steel tanks. Thereafter the wines were blended.

Packaging: 12 x 750 ml horizontally packed

Date bottled: 21 April 2004

Quantity produced: 44000 litres

