

RHEBOKSKLOOF

WINE ESTATE

Cellar Selection The Flatrock 2017

An exciting fresh & fruity nose is followed by a combination of ripe berry fruit flavours, perfectly intertwined with subtle oak and spicy characters that complement the silky elegant tannins, ensuring a very pleasant and smooth aftertaste.

Viticulture

Origin:	Paarl
Soil type:	Decomposed granite and shale
Harvesting Time:	February & March 2017
Yield:	Average of 8 tons per hectare

Vinification

Balling:	24 - 25°B at harvest
Fermentation :	<i>Fermented in stainless steel tanks on the skins Regular pumpovers were done Pressed at 0° - 8°B depending on the variety Malolactic fermentation took place in stainless steel tanks</i>
Oaking:	<i>300L French oak barrels A combination of 2nd and 3rd fill barrels used</i>
Aging:	<i>Matured in oak for 16 months Blended and matured for a further 4 months prior to bottling</i>
Blend:	<i>Shiraz - 28 % Durif - 28 % Pinotage - 23 % Carignan - 18 % Mourvèdre - 1 % Cabernet Sauvignon - 1 % Petit Verdot - 1 %</i>

Technical Analysis

Alcohol	14,10 %
Total acidity	5.8 g/l
pH	3.50
Residual sugar	3.7 g/l

