



RHEBOKSKLOOF
WINE ESTATE

Rhebokskloof Pinotage 2018

This wine shows complex, dark fruit flavours with notes of blackberry, prunes and hints of soft oak spices. The ripe tannins fill the palate and nuances of dried fruit flavours linger on the aftertaste.

Viticulture

Origin:	Paarl
Soil type:	Mostly decomposed granite
Harvesting time:	February 2018
Yield:	8 tons per hectare

Vinification

<i>Balling:</i>	<i>25 °B at harvest</i>
<i>Fermentation:</i>	<i>Fermented in stainless steel tanks on the skins with regular pumpovers Pressed at 8°B Partial malolactic fermentation in new barrels</i>
<i>Oaking:</i>	<i>30% new French oak barrels and 70% 2nd and 3rd filled barrels</i>
<i>Aging:</i>	<i>Matured in oak for 18 months prior to bottling Bottle matured for 6 months prior to release</i>

Technical Analysis

Alcohol	14%
Total acidity	5,7 g/l
pH	3,51
Residual sugar	3,9 g/l

