



RHEBOKSKLOOF

WINE ESTATE

RHEBOKSKLOOF SHIRAZ 2020

Cellarmaster	Rolanie Lotz
Variety	Shiraz
Origin	Paarl
Soil Type	Decomposed granite
Yield	8 tons per hectare
Wine Analysis	Alc 14%
	TA 5,8 g/l
	pH 3,45
	RS 4,4 g/l

VINEYARD INFO

From six different blocks on the farm. They are picked at different sugar levels. Bunch sorted.

VINIFICATION

Fermentation

All blocks were vinified separately using different techniques—fermentation on the skins in open-top stainless steel tanks. Regular pump-overs were done during fermentation. Malolactic fermentation in stainless steel, thanks. 80% of the wine was racked into barrels for ageing. 20% kept unoaked in a stainless steel tank.

Barrel Maturation

It is matured in 300L French oak barrels for 18 months. Selected cooperages and toasting levels were used. 30% new, 30% second and 40% third fill barrels.

Tank Maturation

Spent 18 months in stainless steel thanks to fine lees after removal from barrels and blending.

TASTING NOTE

The wine has an inviting nose of cinnamon and white pepper layered with berries. Red fruit dominates the palate with an intriguing sweet and sour sensation of red plum and early ripening strawberry. The wine has a lovely punchy texture with grippy tannins and pointed acidity. It finishes where it starts with hints of cinnamon and white pepper which carry on long after the last sip.

FOOD PAIRING

Delicious with a roast leg of lamb, veggies, and grilled potatoes. If cooled down a

AGING POTENTIAL

5-7 years



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