



RHEBOKSKLOOF PINOTAGE 2020

Cellarmaster	Rolanie Lotz
Variety	Pinotage
Origin	Paarl, Agter-Paarl
Soil Type	Mostly decomposed granite
Yield	8 - 10 tons per hectare
Wine Analysis	Alc 14,0%
	TA 6,0 g/l
	pH 3,51
	RS 2,4 g/l

FOOD PAIRING

Harvested from three different bush vine blocks on the farm. Picked at optimal phenolic ripeness. Bunch sorted.

VINIFICATION

Fermentation	All blocks were vinified separately—fermentation on the skins in open-top stainless steel tanks with selected yeast strains. Regular pump-overs were done during fermentation up to 6-8 balling before being pressed. Malolactic fermentation took place in stainless steel tanks.
Barrel Maturation	Matured in 300l French oak barrels for 16 months. Selected cooperages and toasting levels used. 30% new and 40% second fill & 30% third fill barrels.
Tank maturation:	Spent 12 months in stainless steel tanks on fine lees after removal from barrels and blending.
Bottle Maturation:	2 months prior to release

TASTING NOTE

Alluring aromas of strawberries and ripe raspberries are prominent on both the nose and palate. This wine bursts with a melange of juicy black cherries, ripe plums, slightly mulled strawberries, and hints of blueberry. A smooth coating mouth-feel and a great complexity of flavours. An elegance lingers on the palate with fine tannins and a succulent fruity finish. This wine is balanced with mouth-watering acidity and hints of oak. A scrumptious expression of warm climate Pinotage.

FOOD PAIRING

This wine goes exceptionally well with succulent lamb meatballs, savory braised beef tenderloin or oxtail, and even cheesy pizzas and traditional South African boerewors.

AGING POTENTIAL

5-7 years

