

## Rhebokskloof Rhebok Dry White 2005

This is a fruity fresh dry white blend of 80% Chardonnay and 20% Weisser Riesling and 20% Chenin Blanc with a nice grassy, fruity, floral aftertaste.

It is an easy drinking wine, which will accompany most light-style meals and chicken.

**variety :** Chardonnay | 80% Chardonnay, 20% Weisser Riesling, 20% Chenin Blanc

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 1.53 g/l   pH : 3.56   ta : 5.43 g/l   so2 : 130 mg/l   fso2 : 41 mg/l

**type :** White   **style :** Dry

**pack :** Bottle

**in the vineyard :** Soil type: Oakleaf

Age: The Chardonnay was planted in 1990 Weisser Riesling in 1988

Slope: The blocks are North-East facing slopes

**about the harvest:** The grapes were harvested on the 23rd and 31st January 2005 and 8 and 19th February 2005 at 23° Balling.

The grapes were hand harvested into bins and transported to the cellar immediately.

Tons per hectare: 5,2 tons per hectare

**in the cellar :** The juice was pumped to stainless steel tanks and the skins into a press.

The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12-18°C. Thereafter it was cold stabilised and filtered and bottled.

Bottling Date: 21 June 2005

