

Rhebokskloof Rhebok Sauvignon Blanc 2005

This fresh Sauvignon Blanc is loaded with green pepper, asparagus, and apple on the nose and is fresh and fruity on the palate.

This wine should be drunk young and is an excellent accompaniment to fish, crayfish and pizzas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.6 g/l pH : 3.45 ta : 6.5 g/l so2 : 137 mg/l fso2 : 50 mg/l

type : White

pack : Bottle

in the vineyard : Soil type: Glenrosa

Age: The vineyards were in 1982

Slope: East-facing slopes

about the harvest: Grapes were harvested at 21,8° Balling on 12 January 2005. The grapes were hand harvested into bins and transported to the cellar immediately.
Tons per hectare: 5,8 tons per hectare

in the cellar : After being destalked the skins and juice passed through to the separators; the juice was transferred to stainless steel tanks and the skins to the press. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12 °C. Thereafter it was cold stabilised and filtered and bottled.

Bottling Date: 14 April 2005

