

Rhebokskloof Rhebok Chardonnay 2004

There is a good balance between subtle fruit flavours and light French oak.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.79 ta : 5.7 g/l so2 : 129 mg/l fso2 : 54 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

ageing : Drink now or within 2 years of bottling.

in the vineyard : Soil type: Oakleaf

Age: The vineyard was planted in 1990

Slope: The vineyard is located on a Westerley-facing slope

about the harvest: The grapes were hand-picked on 3 February 2004 at 22,8° Balling, 3,50PH, 6,8TA and placed into bins and immediately transported to the cellar.

Tons per hectare: 5,6 tons per hectare

in the cellar : After being destalked, the skin and juice passed through the separators. Thereafter the juice was transferred to stainless steel tanks and the skins to press. The juice settled overnight and then after the juice had settled yeast was added. After the juice had fermented to between 2 - 3° Balling, it was pumped into the French oak barrels. 100% of this wine was barrel matured for 8 months, the remainder in stainless steel tanks. The wine was removed from the barrels, filtered, stabilised and bottled.

Bottling Date: 22 November 2004

