

Rhebokskloof Rhebok Chardonnay/Sauvignon Blanc 2004

This is a delicate, fresh, elegant blend of Chardonnay and Sauvignon Blanc, with strong floral characteristics on the nose. A perfect summer wine.

variety : Chardonnay | 70% Chardonnay, 30% Sauvignon Blanc

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 1.7 g/l pH : 3.5 ta : 6.43 g/l so2 : 90 mg/l fso2 : 40 mg/l

type : White **style :** Dry **body :** Light **taste :** Fragrant

pack : Bottle

in the vineyard : Soil type: Oakleaf

Age: Chardonnay 1990, Sauvignon Blanc 1982

Slope: North-East slopes and Easterly facing

about the harvest: The grapes were hand harvested into bins and transported to the cellar immediately; at 22,4° Balling on the 18 and 19 February 2004.

Tons per hectare: Average of 4,5 tons per hectare

in the cellar : After being destalked the skins and juice passed through the separators. Thereafter the juice was transferred to stainless steel tanks and inoculated with yeast for fermentation. The juice was fermented dry at 12-14°C. After fermentation there was 2 month lees contact. Thereafter it was cold stabilised and filtered and bottled.

Bottling Date: 05 August 2004

