

## Rhebokskloof Tamay Sparkling 2004

This brut sparkling wine has a pleasant, fruity palate and a soft finish on the aftertaste. It is a sparkling wine suitable for any and every occasion.

**variety** : Chardonnay | 70% Chardonnay, 25% Weisser Riesling, 5% Hanepoot

**winery** : Rhebokskloof Wine Estate

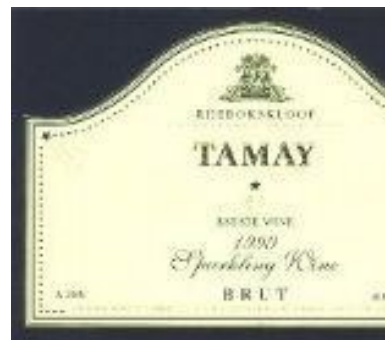
**winemaker** : Daniel Langenhoven

**wine of origin** : Coastal

**analysis** : **alc** : 12.3 % vol   **rs** : 13.0 g/l   **pH** : 3.42   **ta** : 6.30 g/l   **so2** : 124 mg/l   **fs02** : 48 mg/l

**type** : Sparkling

**pack** : Bottle



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

Age: The Chardonnay was planted in 1990, Weisser Riesling in 1989 and the Hanepoot in 1964

Slope: The block is North-Easterly facing

**about the harvest**: Grapes were harvested at 23,2Å° Balling between the 27th January and 4th March 2004. The grapes were harvested into bins and transported to the cellar immediately.

Tons per hectare: 6 tons per hectare on average.

**in the cellar** : After being destalked the skins the skins passed through the separator's. The juice was transferred to stainless steel tanks and the skins transferred to the press. The pressed juice was added to the juice in the stainless steel tanks. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12 to 14Å°C. After fermentation there was 2 months lees contact. Thereafter the wine was cold stabilised, filtered and bottled.

Bottling Date: 15 December 2004