

Rhebokskloof Rhebok Chardonnay/Sauvignon Blanc 2006

This wine is a marriage of Chardonnay (70%), Sauvignon Blanc (25%) and Viognier (5%). It has strong floral characteristics on the nose and is a perfect summer wine.

variety : Chardonnay | 70% Chardonnay, 25% Sauvignon Blanc, 5% Viognier

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 1.7 g/l pH : 3.36 ta : 5.9 g/l so2 : 133 mg/l fso2 : 49 mg/l

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

pack : Bottle

in the vineyard : Soil type: Oakleaf

Age: Chardonnay 1990, Sauvignon Blanc 1982, Viognier 2003

Slope: North-east slopes and easterly facing

about the harvest: The grapes were hand harvested into bins and transported to the cellar immediately; at 22Â° Balling from 26 January to 7 February 2006.

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 â€” 14Â°C. After fermentation there was 2 months lees contact. Thereafter it was cold stabilised and filtered and bottled.

Bottling Date: 8 June 2006

Packaging: 12 x 750 ml horizontally packed

Quantity produced: 333 x 12 x 750ml

