

## Rhebokskloof Rhebok Dry White 2006

This is a fruity fresh dry white blend with a nice grassy, fruity, floral aftertaste; easy drinking.

It is an easy drinking wine, which will accompany most light-style meals and chicken.

**variety** : Chardonnay | 60% Chardonnay, 20% Sauvignon Blanc, 10% Weisser Riesling, 10% Chenin Blanc

**winery** : Rhebokskloof Wine Estate

**winemaker** : Daniel Langenhoven

**wine of origin** : Coastal

**analysis** : alc : 13.11 % vol   rs : 1.93 g/l   pH : 3.48   ta : 6.68 g/l   so2 : 99 mg/l   fso2 : 45 mg/l

**type** : White   **style** : Dry   **taste** : Fruity

**pack** : Bottle

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

Age: The Chardonnay was planted in 1990 Weisser Riesling in 1988

Slope: The blocks are north-east facing slopes

**about the harvest**: The grapes were hand harvested on the 23 and 31 January 2006 and 8 and 12 February 2006 at 23Â° Balling into bins and transported immediately to the cellar.

Tons per hectare: 5,2 tons per hectare

**in the cellar** : The juice was pumped to stainless steel tanks and the skins into a press. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12 â€” 18Â°C. Thereafter it was cold stabilised and filtered and bottled.

Packaging: 12 x 750 ml horizontally packed

Date bottled: 20 April 2006

Quantity produced: 3,000 x 12 x 750ml

