

## Rhebokskloof Chardonnay Grande Reserve 2004

This full-bodied, complex wine has a fine balance of full fruit and new oak wood. It has buttery, vanilla flavours on the palate, full very up-front fruit together with a long, lingering aftertaste.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 14.03 % vol rs : 1.2 g/l pH : 3.56 ta : 6.0 g/l so2 : 75 mg/l fso2 : 30 mg/l

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

**pack :** Bottle

**ageing :** Drink now or within 5 years of bottling.

**in the vineyard :** Soil type: Palexeralf Hplic Palexeralf

Age: The vineyard was planted in 1990

Slope: The vineyard is planted on a north-east facing slope

**about the harvest:** The grapes were hand-picked on 16 February 2004 at 24.2° Balling, placed into bins and immediately transported to the cellar. Tons per hectare: 5.0 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. At 20° Balling the juice was pumped to new (first full) 225 litre French oak barrels. The juice continued to ferment in the barrels and thereafter it was inoculated with malolactic bacteria and underwent malolactic fermentation.

The wine underwent complete malolactic fermentation in the barrels. Thereafter the wine remained in the barrel and for the first two months it was stirred once a week. For the following two months the wine was stirred once every four weeks. The wine was left on the lees without SO<sub>2</sub> until bottling in March 2004.

Bottling: 23 March 2005

Packaging: 6 x 750ml horizontally packed

Quantity: 6,309 x 750ml

