

Rhebokskloof Methode Cap Classique 2003

This is the first MÃ©thode Cap ClassiquÃ© produced by Rhebokskloof. This wine is made from Chardonnay and is a light, French style sparkling wine. This wine has a good balance between fruit flavours and light French oak aromas.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 4.5 g/l pH : 3.55 ta : 6.5 g/l so2 : 90 mg/l fso2 : 30 mg/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

ageing : Can drink now or within two years.

in the vineyard : Soil type: Oakleaf

Age: The Chardonnay was planted in 1990

Slope: The vineyard is planted on a westerly-facing slope

about the harvest: The grapes were harvested into bins and transported to the cellar immediately on 24 January 2003. Grapes were harvested at 20Â° Balling; 3,22PH; 7,5 TA.

Tons per hectare: 6 tons per hectare on average.

