

Rhebokskloof Rhebok Chardonnay 2005

A light and fruity wine with good balance between subtle fruit flavours and light French oak.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.35 ta : 5.5 g/l so2 : 119 mg/l fso2 : 46 mg/l

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

pack : Bottle

ageing : This light and fruity Chardonnay can be drunk now or within two years.

in the vineyard : Soil type: Oakleaf

Age: The vineyard was planted in 1990

Slope: The vineyard is located on a westerley-facing slope

about the harvest: The grapes were harvested into bins on 20 January 2005 at 22,8Â° Balling, and transported to the cellar immediately at ; 8,4PH; 7,4 TA and placed into bins and immediately transported to the cellar.

Tons per hectare: 5,6 tons per hectare

in the cellar : After being destalked, the skin and juice passed through the separators. Thereafter the juice was transferred to stainless steel tanks and the skins to press. The juice settled overnight and then after the juice had settled yeast was added. After the juice had fermented to between 2 - 3Â° Balling, it was pumped into the French oak barrels. 100% of this wine was barrel matured for 8 months, the remainder in stainless steel tanks. The wine was removed from the barrels, filtered, stabilised and bottled.

Bottling Date: 22 July 2005

Quantity: 420 x 12 x 750ml

Packaging: 12 x 750 ml vertically packed