

Rhebokskloof Rhebok Bouquet Blanc 2007

Veritas 2007 - Bronze

This fresh semi-sweet wine shows a complex bouquet of fruit flavours on the nose. It's well balanced and easy drinking, with a long lingering aftertaste.

It can be enjoyed with light chicken dishes, salads and even moderately spicy foods.

variety : Sauvignon Blanc | 64% Sauvignon Blanc, 36% Chenin Blanc

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 16 g/l pH : 3.68 ta : 5.66 g/l so2 : 119 mg/l fso2 : 41 mg/l

type : White **style :** Semi Sweet **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

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in the vineyard : Soil type: Oakleaf and Glenrosa

Age: The vineyards were planted in 1982

Slope: The Chenin Blanc block is on a north-east facing slope and the Sauvignon Blanc on a east facing slope.

about the harvest: The grapes were hand harvested during January 2007 into bins and transported to the cellar immediately. The fruit were at approximately 23.0° B at an average yield of 5.2 tons/ha.

