

Rhebokskloof Rhebok Sauvignon Blanc 2007

This wine balances a fresh, crisp acidity with a complex bouquet of aromas. This includes greenpepper, asparagus and ripe figs, with lots of tropical fruit undertones. This wine fills the palate with flavour and has a lingering aftertaste.

A perfect partner for any seafood dish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.3 ta : 6 g/l so2 : 140 mg/l fso2 : 40 mg/l

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

pack : Bottle

in the vineyard : Soil type: Glenrosa

Age: The vineyards were planted in 1982

Slope: east-facing slopes

about the harvest: Grapes were harvested at 24° Balling in January 2006. The grapes were hand harvested into bins and transported to the cellar immediately.

Tons per hectare: 5,8 tons per hectare

in the cellar : After being destalked the skins and juice passed through to the separators and then the juice was transferred to stainless steel tanks and the skins to the press. The juice was then inoculated with yeast for fermentation and the juice was fermented dry at 12° – 14°C. Thereafter it was cold stabilised and filtered and bottled.

Bottling Date: 20 June 2007

Packaging: 12 x 750 ml horizontally packed

Quantity: 388 x 12 x 750ml

