

## Rhebokskloof Rhebok Chenin Blanc 2007

A fresh, crisp wine with loads of tropical fruit on the nose. Fills the palate with its flavour and follows through with a long, pleasant aftertaste.

This wine is a perfect match with any white meat dishes and salads.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 3.5 g/l    pH : 3.5    ta : 5.6 g/l    so2 : 130 mg/l    fso2 : 38 mg/l

**type :** White    **taste :** Fruity

**pack :** Bottle

**in the vineyard :** Soil type: Glenrosa

Age: The vineyards were planted in 1982

Slope: east-facing slopes

**about the harvest:** The grapes were hand harvested in January 2007 at 24° Balling 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 the separators. The juice was transferred to stainless steel tanks and the skins to press. The juice was inoculated with yeast for fermentation. After the juice was fermented dry at 12-14°C. Thereafter it was cold stabilised and filtered and bottled.

Date bottled: June 2007

Packaging: 12 x 750 ml horizontally packed

Quantity produced: 3333 x 12 x 750ml

