

Rhebokskloof Méthode Cap Classique 2004

This wine is made from Chardonnay grapes and is a light, French style sparkling wine. It has a good balance between fruit flavours and light French oak aromas.

A bubbly which compliments shellfish and caviar nicely.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 12.90 g/l pH : 3.55 ta : 7.14 g/l so2 : 90 mg/l fso2 : 50 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: West-facing slope

about the harvest: Grapes were harvested in January 2004 at 19° Balling

Average yield: 5.6 tons/ha

in the cellar : Fermentation: Primary fermentation in stainless steel tanks and secondary fermentation in the bottle

Oaking: French oak

Aging: Tank matured for 12 months prior to bottling

Bottle matured for 28 months

Date bottled: April 2005

Degorged: September 2007

Packaging: 6 x 750 ml

Quantity: 3021 x bottles

