

Rhebokskloof Sandstone Grove Reserve Chardonnay 2007

From its pale gold colour to the peach, lemon-peel and buttered toast character, this wine is designed to please.

Matured in French Oak barrels, yet harmoniously integrated, it is full-bodied, with enough lingering freshness to accompany different food dishes.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.93 g/l pH : 3.42 ta : 5.8 g/l so2 : 113 mg/l fso2 : 42 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2009 Michelangelo International Wine Awards - Gold medal

in the vineyard : Soil type: Oakleaf

Age: The vineyard was planted in 1990

Slope: The vineyard is planted on a westerly-facing slope

about the harvest: Grapes were harvested in February 2007 at 24.5° B.

Average yield: 6 tons/ha

in the cellar : Fermentation:

60% Fermentation in oak barrels

40% Fermentation in stainless steel tanks

60% of blend went through MLF Wine was kept on the lees (sur lie) and stirred (batonnaged) regularly.

Oaking: 225 litre French oak barrels, 30% new 70% 2nd and 3rd fill

Aging: 60% barrel aging for 9 months and a further tank aging for 2 months.

40% Tank aging for 11 months

Bottle matured for 8 months

Date bottled: January 2008

Packaging: 6 x 750 ml

Quantity: 1 592 x 6

