

Rhebokskloof Chenin Blanc 2008

Fresh and clean with flavours of apple fruit salad, hints of guava and tropical fruit. 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 : Rolanie Lotz

wine of origin : Coastal

analysis : alc : 13 % vol rs : 2 g/l pH : 3.44 ta : 5.5 g/l so2 : 118 mg/l fso2 : 43 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Soil type: Oakleaf

Age: The vineyard planted in 2000

Slope: East facing slope

about the harvest: The grapes were harvested during January 2008 at 23° B.

Average yield: 8 tons/ha

in the cellar : Fermentation: Cold fermentation in stainless steel tanks with select yeasts. Wine kept on the lees (sur lie) and stirred regularly (batonnaged).

Oaking: No wood used

Aging: Tank matured for 3 months

