

Rhebokskloof Estate Chardonnay 2008

A medium-bodied wine with lots of citrus flavours and an underlying buttered toast character from delicate French oak.

The wine has enough freshness to accompany a wide range of light dishes, such as salads and pasta.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Coastal

analysis : alc : 14 % vol rs : 2 g/l pH : 3.49 ta : 5.7 g/l so2 : 156 mg/l fso2 : 50 mg/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

2009 Michelangelo International Wine Awards - Silver medal

in the vineyard : Origin: Rhebokskloof Estate Paarl

Soil type: Decomposed granite

Age: The vineyard was planted in 1990

Slope: West/Northwest facing slopes

about the harvest:

Grapes were harvested in February 2008 at 24.5° B.

Average yield: 7 tons per hectare

in the cellar : Fermentation: 60% Fermentation in oak barrels; 40% Fermentation in stainless steel tanks

60% of the blend went through malolactic fermentation.

The wine was kept on lees and stirred regularly

Oaking: 228 litre Burgundy French oak barrels

80% new oak

Aging: 60% barrel aging for 12 months

40% tank aging for 12 months

Date bottled: February 2009

Packaging: 6 x 750 ml

Quantity: 500 cases (12 x 750ml)

