

Rhebokskloof Pearlstone Sparkling Rosé NV

Beautiful pale salmon coloured sparkling wine balancing freshness and sweet fruit flavours.

variety : Viognier | 68% Viognier, 30% Chardonnay, 2% Shiraz

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 15.2 % vol rs : 12.88 g/l pH : 3.42 ta : 6.0 g/l so2 : 127 mg/l fso2 : 33 mg/l

type : Sparkling **body :** Light **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Soil type: Mostly Decomposed granite soils.

about the harvest: Harvested at 24.5° B. (average)

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

Oaking: No oak used

Aging: Tank matured Blended after aging process Sweetened with grape juice concentrate carbonised prior to bottling.

