

Rhebokskloof Estate Chardonnay 2010

A medium-bodied wine with lots of citrus flavours and underlying buttered toast character from delicate French oak. 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 : 13.57 % vol rs : 2.7 g/l pH : 3.57 ta : 6 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Origin: Rhebokskloof Estate Paarl

Soil type: Decomposed granite

Age: Vineyard planted in 1990

Slope: West / Northwest facing slopes

about the harvest: Harvesting date: February 2010

Tons / Ha: 6 tons per hectare

in the cellar : Fermentation: 80% Fermentation in oak barrels 20% Fermentation in stainless steel tanks 60% of blend went through MLF Wine was kept on lees and stirred regularly.

Oaking: 228L Burgundy French oak barrels 40% new oak used.

Aging: 80% barrel aging for 11 months 20% tank aging for 11 months.

