

Rhebokskloof Méthode Cap Classique 2007

This wine is made from Chardonnay grapes and is a light, French style sparkling wine. It shows a complex bouquet of fruit flavours with some biscuity notes.

A bubbly which compliments shellfish and caviar nicely.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin :

analysis : alc : 12.0 % vol rs : 7.8 g/l pH : 3.58 ta : 5.6 g/l so2 : 53 mg/l

type : Sparkling **style :** Dry

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Soil type: Oakleaf

Age: The Chardonnay was planted in 1990

Slope: West-facing slope

about the harvest: Grapes were harvested in January 2007 at 19° Balling

Average yield: 6 tons/ha

in the cellar : Fermentation: Primary fermentation in stainless steel tanks and secondary fermentation in the bottle.

Oaking: No wood used.

Aging: Tank matured for 20 months prior to bottling. Bottle matured for 24 months.

