

## Rhebokskloof Tamay 1999

This brut sparkling wine has a pleasant, fruity palate and a soft finish on the aftertaste. It is a sparkling wine suitable for any and every occasion.

**variety :** | Blend

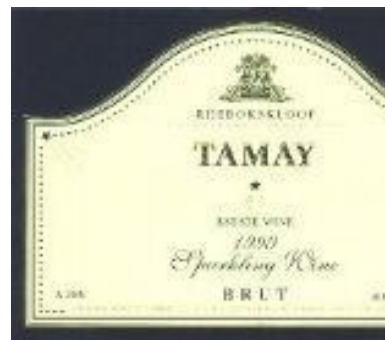
**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 13 g/l    pH : 3.6    ta : 4.7 g/l

**pack :** Bottle



**in the cellar :** Wine is blended of:

45% Chardonnay, 45% Weisser Riesling, 10% Hanepoot.

**Vinification :**

The grapes were harvest into bins and transported to the cellar immediately; Grapes were harvested at 22,5°Balling; After being destalked the skins and juice went to the separators for 24 hours. The juice went to stainless steel tanks and the skins into a press. The press juice went also into stainless steel tanks. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12 - 14°C. After fermentation there was 2 months lees contact. Thereafter it was cold stabilised and filtered and bottled.