

Rhebokskloof Rebok Bouquet Blanc 2000

This is a light, easy drinking wine that is fruity on the nose. On the palate it has full, rich flavours that linger long after tasting. It can be enjoyed with light chicken dishes, salads and even moderately spicy foods.

variety : | Blend

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 18.3 g/l pH : 3.72 ta : 5.3 g/l

pack : Bottle

in the cellar : The wine is a blend of:

45% Chardonnay, 45% Chenin Blanc and 10% Hanepoot.

Vinification :

The grapes were harvested into bins and transported to the cellar immediately. Grapes were harvested at 24°Balling. After being destalked the skins and juice went to the separators. 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. The wine was sweetened with juice-concentrate. Thereafter it was cold stabilised and filtered and bottled.

