

## Rhebokskloof Chardonnay Grande Reserve 1999

This is a full, rich-bodied Chardonnay, it is complex and well rounded. It has buttery, vanilla flavours on the palate with full, up-front fruit and a long, lingering finish and after taste.

**variety :** Chardonnay | Chardonnay

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 3.2 g/l    pH : 3.54    ta : 5.1 g/l

**pack :** Bottle

**ageing :** Further bottle maturation of up to 5 years will enhance this exceptional wine.

**in the cellar :** Vinification :

The grapes were hand-picked at 24Â°Balling, placed into bins and immediately transported to the cellar. After being destalked, the skin and juice were placed in separators. Thereafter the juice was transferred to stainless steel tanks and inoculated with yeast. At 3Â°Balling the juice was pumped to new (first full) 225 liter French oak barrels. The juice then continued to ferment in the barrels and thereafter it was inoculated with malolactic bacteria. The wine underwent complete malolactic fermentation in the barrels. Thereafter the wine remained in ther barrel and for the first two months it was stirred once a week. For the following two months the wine was stirred once every four weeks. Thereafter the wine was left on the lees without SO<sub>2</sub> until bottling in January.

