

Rhebokskloof Chardonnay Sur Lie 2000

This wine has an elegant citrus nose with a hint of vanilla wood. It has superb wood and fruit balance. It would compliment most dishes especially flavourful white meat dishes.

variety : Chardonnay | Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.33 % vol rs : 4.3 g/l pH : 3.50 ta : 5.0 g/l so2 : 160 mg/l fso2 : 56 mg/l

pack : Bottle

ageing : It has an ageing potential of up to 5 years.

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 jice was transferred to stainless steel tanks and inoculated with yeast. At 3Â°Balling the juice was pumped to 225 liter French oak barrels of which 20% were first-fill barrels and the remainder second and third-fill barrels. Thereafterf the wine remained in the barrels 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 SOÂ² until bottling in January 2000.

