

Rhebokskloof Grand Vin Blanc 2000

This is a delicate, elegant wine with a hint of gooseberries on the nose. There is a whisper of oak on the palate. It is a crisp, light, easy-drinking wine.

variety : | Blend

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.3 % vol rs : 1.9 g/l pH : 3.85 ta : 5.1 g/l

pack : Bottle

in the cellar : Vinification :

The grapes were harvested into bins and transported to the cellar immediately. Grapes were harvested at 23.4°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. 20% of the juice went into 2nd and 3rd fill barrels for fermentation after inoculation. 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.

