

## Rhebokskloof Rhebok Dry White 2000

This is a fruity yet crisp dry white blend of Chardonnay and Weisser Riesling with a long, lingering guava aftertaste. It is an easy drinking wine, which will accompany most light-style meals.

**variety :** | Blend

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 1.9 g/l    pH : 3.44    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 23.8°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 also went into stainless steel tanks. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12 - 14°C. Thereafter it was cold stabilised and filtered and bottled.

