

Rhebokskloof Sandstone Grove Reserve Chardonnay 2012

From its pale gold colour to the peach, lemon-peel and buttered toast character, this wine is designed to please. Matured in French oak barrels, yet harmoniously integrated, it is full bodied, with enough lingering freshness to accompany different food dishes.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 13.39 % vol rs : 3.9 g/l pH : 3.39 ta : 6.1 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Silver

2013 Michelangelo International Wine Awards - Gold

2013 International Wine and Spirit Competition - Silver

in the vineyard : Origin: Rhebokskloof Estate Paarl

Average age of vines: 12 years

Soil type: Granitic and shale soils

Slope/ aspect: Western facing slopes

about the harvest: Harvesting date: February 2012

Yield: 6 - 8 tons per hectare

in the cellar : Balling: 24°B at harvest

Fermentation: 100% fermentation in oak barrels. Wine was kept on lees and stirred regularly.

Oaking: 300 litre French oak barrels - 30% new oak used

Aging: Matured in oak barrels for 10 months

Bottling date: January 2013

