

Rhebokskloof Chardonnay 2012

A full bodied wine with lots of citrus, muesli and nutty flavours well intertwined with delicate French oak.

Enough freshness to accompany a wide range of cuisine, from pastas to exotic poultry and fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin :

analysis : alc : 13.92 % vol rs : 2.3 g/l pH : 3.45 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Bronze

2013 Michelangelo International Wine Awards - Gold

in the vineyard : Origin: Rhebokskloof Estate and selected other coastal region vineyards

Average age of vines: 12 years

Soil type: Granitic and shale soils

Slope/aspect: Western facing slopes

about the harvest: Harvesting date: February 2012

Balling: 24°B at harvest

Tons/Ha: 6-8 tons per hectare

in the cellar : Fermentation: 60% fermentation in oak barrels; 40% fermentation in stainless steel tank; wine was kept on lees and stirred regularly.

Oaking: 300 litre French oak barrels; 30% new oak used.

Aging: 60% of the blend matured in oak barrels for 9 months before being blended with the tank component.

Bottling date: November 2012

