

## Rhebokskloof Chardonnay 2013

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 :** Paarl

**analysis :** alc : 13.94 % vol   rs : 2.9 g/l   pH : 3.35   ta : 6.1 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

TOP 20 - Paarl Wine Challenge (SA, 2014)

To be one of the Top 20 best wines of all the producers in Paarl, which included any wine of origin, is an accomplishment that Rhebokskloof is proud of.

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

Average age of vines: 13 - 20 years

Soil type: Granitic and shale soils

Slope/aspect: Western facing slopes

**about the harvest:** Harvesting date: February 2013

Balling: 23° - 24°B at harvest

Tons/Ha: 6 - 8 tons per hectare

**in the cellar :** Fermentation: 100% fermentation in oak barrels Wine was kept on lees with regular batonage for first 3 months.

Oaking: Mostly 2nd and 3d fill barrels 300l French oak barrels

Aging: Matured in barrels for 10 months prior to bottling

