

## Rhebokskloof Méthode Cap Classique 2008

This sparkling wine is a Blanc de blancs made entirely from Chardonnay grapes in the traditional French style. It shows a complex bouquet of fruit flavours with some yeasty and biscuity notes, resulting from its extended maturation on the secondary lees.

A bubbly which compliments shellfish and caviar nicely.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rhebokskloof Wine Estate

**winemaker :** Rolanie Lotz

**wine of origin :** Paarl

**analysis :** alc : 12.0 % vol    rs : 8.0 g/l    pH : 3.69    ta : 5.7 g/l    so2 : 53 mg/l

**type :** 0    **style :** Dry    **wooded**

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

2015 Michelangelo Wine Awards - Grand D'Or (Double Gold)

**in the vineyard :** Soil type: Oakleaf

Age: The Chardonnay was planted in 1990

Slope: West-facing slope

**about the harvest:** Grapes were harvested in January 2008 at 19° Balling

Average yield: 6 tons/ha

**in the cellar :** Fermentation: Primary fermentation in stainless steel tanks and secondary fermentation in the bottle.

Oaking: No wood used.

Aging: Tank matured for 18 months prior to bottling. Bottle matured for 63 months before disgorgement.

