

Rhebokskloof Sandstone Grove Reserve Chardonnay 2013

From its pale gold colour to the peach, lemon-peel and toasty character, this wine is designed to please. Matured in French Oak barrels, yet harmonisingly integrated, it is full bodied, with enough complexity and lingering freshness to accompany different food dishes. A fantastic vintage for this variety!

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 13.94 % vol rs : 2.6 g/l pH : 3.42 ta : 6.1 g/l

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

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

2016 National Wine Challenge - Top 100 SA Wines: Double Gold

in the vineyard : Origin: Rhebokskloof Estate Paarl

Average age of vines: 13 years

Soil type: Granitic and shale soils

Slope/ aspect: Western facing slopes

about the harvest: Harvesting date: February 2013

Yield: 6 - 8 tons per hectare

Balling: 24°B at harvest

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 - Majority 2nd fill used

Aging: Matured in oak barrels for 12 months

