

Rhebokskloof Rhebok Chardonnay 2006

This is a well structured yet elegant wine that is rich in flavour. There is a fine balance between wood and fruit. This 100% Chardonnay has a creamy palate, with a pleasant lingering aftertaste.

A seafood platter will compliment this wine well.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14 % vol rs : 3.9 g/l pH : 3.42 ta : 5.6 g/l so2 : 113 mg/l fso2 : 42 mg/l

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

pack : Bottle

in the vineyard : Soil type: Oakleaf

Age: The vineyard was planted in 1990

Slope: The vineyard is located on a westerley-facing slope

about the harvest: The grapes were harvested on 20 February 2006 at 25Â° Balling, 3.65 pH and 5.0 TA. The fruit were placed into bins and immediately transported to the cellar.

Tons per hectare: 5,6 tons per hectare

in the cellar : After being destalked, the skin and juice passed through the separators. Thereafter the juice was transferred to stainless steel tanks and the skins to press. The juice settled overnight and then yeast was added. The juice fermented to between 2Â° - 3Â° Balling and was then pumped into 225 litre French oak barrels, 30% new oak and 70% 2nd and 3rd fill. No malo-lactic fermeentation took place. The wine was stirred reularly for 4 months and then left on the lees for a further 9 months. After filtration the wine was cold stabilised and then bottled.

Bottling Date: 30 April 2007

Quantity: 900 x 6 x 750ml

Packaging: 6 x 750 ml horizontally packed