

## Rhebokskloof Cellar Selection Hillside White 2014

A complex nose of peaches, melon and citrus with a touch of lanolin. The flavoursome palate that lingers in the mouth after swallowing, is the perfect match for spicy Asian or Thai cuisine.

**variety** : Chenin Blanc | 40% Chenin Blanc, 32% Chardonnay, 28% Viognier

**winery** : Rhebokskloof Wine Estate

**winemaker** : Rolanie Lotz

**wine of origin** : Paarl

**analysis** : **alc** : 14.16 % vol **rs** : 8.0 g/l **pH** : 3.39 **ta** : 6.3 g/l

**type** : White

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

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

Soil Type: Granitic and shale soils

**about the harvest**: Harvest Time: February - March 2014

Yield: 6 - 8 tibs oer hectare

Balling: 23° - 24° at harvest

**in the cellar** : Fermentation: 100% fermented in stainless steel tanks Wine was kept on lees with occasional stirring for 6 months to enhance flavour development

Oaking: No oak

A ging: All components matured in tank for 1 year before blending and bottling

