

Rhebokskloof Cellar Selection Hillside White 2015

A floral and fruity nose of green apple, peaches and pineapple with a touch of lanolin. The flavoursome palate that lingers in the mouth after swallowing.

The perfect match for spicy Indian or Thai cuisine.

variety : Viognier | 35% Viognier, 22% Chenin Blanc, 21% Chardonnay, 11% Roussanne, 11% Grenache Blanc

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 13.85 % vol rs : 8.3 g/l pH : 3.37 ta : 6.2 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 2015

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

Oaking: No oak

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

