

Rhebokskloof Vineyard Selection Chardonnay 2016

A full bodied wine with ripe orange peel, almonds and muesli on the nose. The judicious use of oak enhances the flavour and the well balanced acidity ensures good ageing potential.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Rolanie Lotz

wine of origin : Paarl

analysis : alc : 13.90 % vol rs : 2.7 g/l pH : 3.43 ta : 6.1 g/l

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

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

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

Average age of vines: 15 - 25 years

Soil type: Granitic and shale soils

Slope/aspect: Western facing slopes

about the harvest: Harvesting date: February 2014

Balling: 23° - 24°B at harvest

Tons/Ha: 6 - 8 tons per hectare

in the cellar : Fermentation: 1100% fermentation in oak barrels | Wine was kept on lees with regular batonage

Oaking: 20% new French oak barrels and the balance in 2nd, 3d and 4th fill 300l barrels

Aging: Matured in barrels for 12 months prior to bottling

