

## Rhebokskloof Cellar Selection Hillside White 2016

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 | 54% Viognier, 32% Chenin Blanc, 14% Sauvignon Blanc

**winery** : Rhebokskloof Wine Estate

**winemaker** : Rolanie Lotz

**wine of origin** : Paarl

**analysis** : **alc** : 14.0 % vol **rs** : 5.8 g/l **pH** : 3.43 **ta** : 6.0 g/l

**type** : White

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

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

Soil Type: Granitic and shale soils

**about the harvest**: Harvest Time: February - March 2016

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

Aging: All components matured in tank on the lees for five months before blending and then for another year before bottling

