

Rhebokskloof Sandstone Grove Reserve Chardonnay 2015

From its pale gold colour to the peach, lemon-peel and toasty character, this wine is designed to please. Matured in French Oak barrels, yet harmonisingly integrated, it is full bodied, with enough complexity and lingering freshness to accompany different food dishes. Perfect balance allows for a long and elegant finish.

variety : Chardonnay | 100% Chardonnay winery : Rhebokskloof Wine Estate winemaker : Rolanie Lotz wine of origin : Paarl analysis : alc :13.46 % vol rs : 2.5 g/l pH : 3.41 ta : 5.9 g/l type : White style : Dry body : Full wooded pack : Bottle size : 750ml closure : Cork

in the vineyard : Origin: Paarl Average age of vines: 15 years Soil type: Granitic and shale soils

about the harvest: Harvesting date: February 2015 Yield: 6 - 8 tons per hectare Balling: 24° B at harvest

in the cellar :

Fermentation: 100% fermentation in oak barrels. Wine was kept on lees and stirred regularly. Oaking: 300 litre French oak barrels - 30% New Aging: Matured in oak barrels for 12 months

