

Rhebokskloof Rhebok Dry White 2002

This is a fruity fresh dry white blend of Chardonnay, Weisser Riesling with a nice grassy, fruity, floral aftertaste. It is an easy drinking wine, which will accompany most light-style meals and chicken.

variety : Chardonnay | 57% Chardonnay, 43% Weisser Riesling

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 2.1 g/l pH : 3.35 ta : 6.6 g/l so2 : 136 mg/l fso2 : 48 mg/l

pack : Bottle

in the vineyard : Soil type: Oakleaf

Age: The Chardonnay was planted in 1990 Weisser Riesling in 1988

Slope: The blocks are North-East facing slopes

about the harvest: The grapes were harvested on the 23rd and 31st January 2002 and 8 and 19 February 2002 at 23,8Â° Balling. The grapes were hand harvested into bins and transported to the cellar immediately.

Tons per hectare: 5,2 tons per hectare

in the cellar : The juice was pumped to stainless steel tanks and the skins into a press. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12â€"18Â°C. Thereafter it was cold stabilised and filtered and bottled.

