

Rhebokskloof Rhebok Chardonnay 2002

This wine has delicate tropical fruit flavours on the pallet with a ultra soft vanilla finish.

variety : Chardonnay | Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.19 % vol rs : 1.4 g/l pH : 3.76 ta : 6.70 g/l so2 : 112 mg/l fso2 : 34 mg/l

pack : Bottle

in the vineyard : Soil type: Oakleaf

Age: The vineyard was planted in 1990

Slope: The vineyard is planted on a Westerly-facing slope

about the harvest: The grapes were harvested into bins and transported to the cellar immediately. The grapes were harvested on the 28 January 2002 at 22,0Â° Balling; 3,26PH; 8,2 TA.

Tons per hectare: 5,6 tons per hectare

in the cellar : After being destalked, the skins and juice passed through the separators. The juice was transferred to stainless steel tanks and the skins to the press. The juice settled overnight and then after the juice had settled yeast was added. After the juice had fermented to between 2-3Â°B, it was pumped to the Frech oak barrels. 33% of this wine was barrel matured for 9 months, the remainder in stainless steel tanks. The wine was removed from the barrels, filtered, stabilised and bottled.

