

Rhebokskloof Tamay Sparkling 2002

This brut sparkling wine has a pleasant, fruity palate and a soft finish on the aftertaste. It is a sparkling wine suitable for any and every occasion.

variety : Chardonnay | 45% Chardonnay, 45% Weisser Riesling, 10% Hanepoot

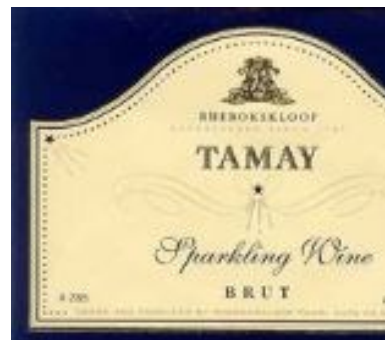
winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.29 % vol rs : 12.0 g/l pH : 3.52 ta : 5.3 g/l so2 : 139 mg/l fso2 : 33 mg/l

pack : Bottle



in the vineyard : Soil type: Oakleaf

Age: The Chardonnay was planted in 1990, Weisser Riesling in 1989 and the Hanepoot in 1964

Slope: The blocks are North-Easterly facing

about the harvest: The grapes were harvested between the 26th January and 8th February 2002 at 22,0° Balling. The grapes were harvested into bins and transported to the cellar immediately.

Tons per hectare: An average of 6 tons per hectare on average

in the cellar : After being destalked the skins passed through the separator's. The juice was transferred to stainless steel tanks and the skins transferred to the press. The pressed juice was added to the juice in the stainless steel tanks. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12-14°C. After fermentation there was 2 months lees contact. Thereafter the wine was cold stabilised, filtered and bottled.