

Rhebokskloof Rhebok Chardonnay 2003

Fairburn Capital Trophy Wine Show 2004 - Bronze

This light and fruity Chardonnay can be drunk now or within two years. There is a good balance between subtle fruit flavours and light French oak.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 15.32 % vol rs : 2.6 g/l pH : 3.79 ta : 5.7 g/l so2 : 129 mg/l fso2 : 54 mg/l

type : White style : Dry body : Light taste : Fruity wooded

pack : Bottle

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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: Grapes were harvested at 25,6Â°B; 3,59PH; 6,75 TA on the 12 February 2003. The grapes were harvested into bins and transported to the cellar immediately.

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 settle 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 French oak barrels. 33% of this wine was barrel matured for 2 months, the remainder in stainless steel tanks. The wine was removed from the barrels, filtered, stabilised and bottled.

Packaging: 12 x 750 ml vertically packed

Bottling date: 05 June 2003

Quantity: 647 x 12 x750ml

