

Rhebokskloof Rhebok Dry White 2003

This is a fruity fresh dry white blend of 70% Chardonnay and 30% 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 | 70% Chardonnay, 30% Weisser Riesling

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 14.46 % vol rs : 2.4 g/l pH : 3.55 ta : 5.2 g/l so2 : 125 mg/l fso2 : 37 mg/l

type : White **style :** Dry

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 12th February 2003 and 18th February 2003 at 24,8° 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 12 – 18°C. Thereafter it was cold stabilised and filtered and bottled.

