

Rhebokskloof Rhebok Bouquet Blanc 2003

Veritas 2003 - Bronze

This, 100% Chenin Blanc, is a light, fresh easy drinking wine that is fruity on the nose. On the palate it has full, rich flavours that linger long after tasting.

It can be enjoyed with light chicken dishes, salads and even moderately spicy foods.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.05 % vol rs : 17.5 g/l pH : 3.60 ta : 5.50 g/l so2 : 135 mg/l
fso2 : 50 mg/l

type : White **style :** Semi Sweet **body :** Light

pack : Bottle

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in the vineyard : Soil type: Oakleaf

Age: The Chenin Blanc was planted in 1982

Slope: The block is North-East slope facing

about the harvest: The grapes were harvested on 27 January 2003 at approximately 23,0° 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 : After being destalked the skins and juice passed through the separators. The juice was transferred to stainless steel tanks and the skins into a press. The pressed juice was added to the stainless steel tanks. The juice was then inoculated with yeast for fermentation. The juice was fermented dry at 12 – 14°C. The wine was sweetened with juice-concentrate. Thereafter it was cold stabilised and filtered and bottled.

Packaging: 12 x 750 ml horizontally packed

Date bottled: 21 May 2003

Quantity produced: 1041 x 12

