

Rhebokskloof Chardonnay Grande Reserve 2002

Veritas 2003 - Bronze

This full-bodied, complex wine has a fine balance of full fruit and new oak wood. It has buttery, vanilla flavours on the palate, full very up-front fruit together with a long, lingering after taste.

variety : Chardonnay | Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.92 % vol rs : 1.5 g/l pH : 3.29 ta : 5.7 g/l so2 : 130 mg/l fso2 : 38 mg/l

pack : Bottle

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ageing : Drink now or within 5 years.

in the vineyard : Soil type: Palexeralf Hplic Palexeralf

Age: The vineyard was planted in 1990

Slope: The vineyard is located on a North-East facing slope

about the harvest: The grapes were hand-picked at 25,8° Balling on 20 February 2002 and placed into bins and immediately transported to the cellar.

Tons per hectare: 5 tons per hectare

in the cellar : After being destalked, the skin and juice passed through the separators. Thereafter the juice was transferred to stainless steel tanks and inoculated with yeast. At 20° Balling the juice was pumped to new (first full) 225 Litre French oak barrels. The juice then continued to ferment in the barrels and thereafter it was inoculated with malolactic bacteria and underwent malolactic fermentation. The wine underwent complete malolactic fermentation in the barrels. Thereafter the wine remained in the barrel and for the first two months it was stirred once a week. For the following two months the wine was stirred once every four weeks. Thereafter the wine was left on the lees without SO₂ until bottling in January 2003.

