

Rhebokskloof Chardonnay Sur Lie 2003

Veritas 2004 - Bronze

This wine is a well structured yet elegant wine with a fine balance of wood and fruit. This 100% Chardonnay has a creamy palate with a lingering aftertaste.

A seafood platter will compliment this wine well.

variety : Chardonnay | 100% Chardonnay

winery : Rhebokskloof Wine Estate

winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.2 g/l pH : 3.69 ta : 5.70 g/l so2 : 100 mg/l fso2 : 38 mg/l

type : White **style :** Dry **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: The grapes were harvested into bins and transported to the cellar immediately on the 26 February 2003. The grapes were harvested at 27.4° Balling, 3.86 pH, 4.7 TA

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 was left in the stainless steel tanks to settle overnight. After settling yeast was added and the juice fermented between to 2-3° Balling and the wine was then pumped to 225 litre French oak barrels, which comprised of 30% new oak and 70% 2nd and 3rd fill barrels. There was no malolactic fermentation in the barrels and the wine was stirred regularly for 4 months. The wine was thereafter left on the lees for 8 months. During October 2003, the wine was removed from the barrels and filtered. Thereafter it was cold stabilised and bottled.

