



RHEBOKSKLOOF
WINE ESTATE

BLACK MARBLE HILL CHARDONNAY 2019

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| Cellarmaster | Rolanie Lotz |
| Variety | Chardonnay |
| Origin | Coastal Region, Paarl, Agter-Paarl |
| Soil Type | Mostly decomposed granite |
| Yield | 8 tons per hectare |
| Wine Analysis | Alc 14% |
| | TA 6,0 g/l |
| | pH 3,5 |
| | RS 3,4 g/l |

VINIFICATION

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| Fermentation | 100% spontaneous fermentation in oak barrels. Wine was kept on lees and stirred regularly. 300l French oak barrels |
| Barrel Maturation | 50% new and 50% second fill The wine is barrel matured for 11 months. |
| Bottle Maturation | Bottle matured for six months prior to release. |

DESCRIPTION

This is as good a Chardonnay as you will find anywhere in South Africa. It is incredibly well made with wonderful wood use that supports the wine but doesn't stand apart from it. The bouquet of fruit is perfectly ripened and straddles the line of opulence and jamminess magnificently. The mid-palate is creamy and mouth-filling with wonderful influences of sweet spice and toasted notes that builds up to an incredibly long and complex finish that leaves you smacking your lips for another sip. The lip-smacking results from the elegant acidity that plays its part in keeping the wine linear, but like with the use of wood, it does not stand apart.

TASTING NOTE

Orange blossom and nutmeg leap out on the nose and are prominent on the palate as well. They support a bouquet of ripe orange and yellow peach and sweet nutmeg and toasted freshly baked bread. The flavours linger on the buttery mid-palate and slowly ebb away on the long finish leaving a lemon sherbet after taste.

FOOD PAIRING

This wine will pair especially well with a creamy seafood dish or roasted chicken.

AGING POTENTIAL

3-5 years



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