



RHEBOKSKLOOF
WINE ESTATE

RHEBOKSKLOOF CHARDONNAY 2019

Cellarmaster	Rolanie Lotz
Variety	Chardonnay
Origin	Paarl, Agter- Paarl
Soil Type	Decomposed granite
Yield	8-10 tons per hectare
Wine Analysis	Alc 14%
	TA 6,2 g/l
	pH 3,5
	RS 3,5 g/l

VINIFICATION

Fermentation	Fermented in 300l French oak barrels. The wine was kept on lees with regular stirring
Barrel Maturation	Mostly second and third fill barrels. The wine was barrel matured for 12 months.
Bottle Maturation	Bottle matured for 3 months before release.

DESCRIPTION

An elegant and pleasant easy-drinking Chardonnay. It is a good honest wine with lots of citrus fruit on the nose and palate, plush, and has lovely linear acidity. The finish is long and dry.

TASTING NOTE

Ripe yellow lemon and lime aromas dominate the nose and follow through on the palate. A slight fynbos top note on the finish adds an extra level of intrigue, making you very curious for the next sip—lovely linear acidity from entry to finish.

FOOD PAIRING

This well-balanced wine will pair beautifully with a butter chicken or pork belly dish.

AGING POTENTIAL

2-4 years



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