



RHEBOKSKLOOF
WINE ESTATE

RHEBOKSKLOOF CHENIN BLANC 2020

Cellarmaster	Rolanie Lotz
Variety	87% Chenin Blanc, 13% Grenache Blanc
Origin	Paarl, Agter-Paarl
Soil Type	Mostly decomposed granite
Yield	8-10 tons per hectare
Wine Analysis	Alc 14%
	TA 6,2 g/l
	pH 3,46
	RS 4,6 g/l

VINIFICATION

Fermentation

Cold fermented in stainless steel tanks with selected yeasts. Kept on the lees with regular stirring to enhance flavour development for five months before stabilization, filtration, and bottling.

Barrel Maturation

No oak used.

Bottle Maturation

The wine was bottle matured for two months before release.

DESCRIPTION

Opulent and full of flavour, with lots of layers of different aromas and flavours. Ripe citrus flavours are dominant on the palate, but even more pleasant is a lovely floral elegance of orange blossom that makes the wine very pretty. The wine has seen some wood, but oak is very subtle and supports the wine rather than standing out from it and adds a further layer of complexity.

TASTING NOTE

A wonderful bouquet of tropical and citrus fruit aromas on the nose with a subtle hint of orange blossom. The fruity orange aromas develop into luscious blood orange flavours and sweet ripe naartjie on the palate with a lingering note of orange sherbert. The mouthfeel is incredible as the wine explodes on your mid-palate and lingers on into a very long finish which lingers with orange blossom flavours.

FOOD PAIRING

This wine pairs perfectly with cheese, salads, or Asian cuisine.

AGING POTENTIAL

1-3 years



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