

RHEBOKSKLOOF

WINE ESTATE

Cellar Selection Hillside White 2015

A floral and fruity nose of green apple, peaches and pineapple with a touch of lanolin. The flavoursome palate that lingers in the mouth after swallowing, is the perfect match for spicy Indian or Thai cuisine.

Viticulture

Origin:	Rhebokskloof Estate and selected other
	Paarl region vineyards
Soil type:	Granitic and shale soils
Harvesting time:	February - March 2015
Yield:	6 - 8 tons per hectare

Vinification

Balling: 23 - 24°B at harvest

Fermentation : 100% fermented in stainless steel tanks
Wine was kept on lees with occasional stirring
for 6 months to enhance flavour development

Oaking: No oak

Aging: All components matured in tank for 1 year
before blending and bottling

Blend: Viognier - 35 %
Chenin Blanc - 22 %
Chardonnay - 21 %
Roussanne - 11 %
Grenache Blanc - 11 %

Technical Analysis

Alcohol	13.85 %
Total acidity	6.2 g/l
pH	3.37
Residual sugar	8.3 g/l

