

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection Chardonnay 2017

A full bodied wine with ripe orange peel, almonds and muesli on the nose. The judicious use of oak enhances the flavour and the well balanced acidity ensures good ageing potential.

Viticulture

Origin:	Paarl
Soil type:	Decomposed granite
Harvesting time:	February 2017
Yield:	6 - 8 tons per hectare
Slope:	North-East facing slopes
Age:	7 years

Vinification

Balling: 23 - 24°B at harvest

Fermentation : 100% fermentation in oak barrels
Wine was kept on lees with regular batonage

Oaking: 20% new French oak barrels and the balance in
2nd, 3d, 4th and 5th fill 300l barrels

Aging: Matured in barrels for 12 months prior to bottling

Technical Analysis

Alcohol	13.5 %
Total acidity	6.2 g/l
pH	3.44
Residual sugar	2.6 g/l

