

RHEBOKSKLOOF

WINE ESTATE

Cellar Selection Hillside White 2016

A floral and fruity nose of citrus and peach 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 vineyards
Soil type:	Granitic and shale soils
Harvesting time:	February - March 2016
Yield:	6 - 8 tons per hectare

Vinification

<i>Balling:</i>	<i>23 - 24°B at harvest</i>
<i>Fermentation :</i>	<i>100% fermented in stainless steel tanks Wine was kept on lees with occasional stirring for 6 months to enhance flavour development</i>
<i>Oaking:</i>	<i>No oak</i>
<i>Aging:</i>	<i>All components matured in tank on the lees for five months before blending and then for another year before bottling</i>
<i>Blend:</i>	<i>Viognier - 54 % Chenin Blanc - 32 % Sauvignon Blanc - 14 %</i>

Technical Analysis

Alcohol	14.0 %
Total acidity	6.0 g/l
pH	3.43
Residual sugar	5.8 g/l

