

RHEBOKSKLOOF

WINE ESTATE

Rheboksloof Méthode Cap Classique 2008

This sparkling wine is a Blanc de blancs made entirely from Chardonnay grapes in the traditional French style, with extended maturation on the lees before dégorgement. The wine has a fine mousse with complex biscuit flavours and a creamy texture, culminating in a lingering aftertaste.

Viticulture

Soil type:	Oakleaf
Harvesting time:	January 2008
Yield:	6 tons per hectare
Slope:	West facing slope
Age:	Vineyard planted in 1990

Vinification

<i>Balling:</i>	<i>19°B at harvest</i>
<i>Fermentation :</i>	<i>Primary fermentation in stainless steel tanks with second fermentation in the bottle and extended maturation on the lees</i>
<i>Oaking:</i>	<i>No wood used</i>
<i>Aging:</i>	<i>Tank matured for 8 months prior to bottling Bottle matured for 63 months before dégorgement</i>

Technical Analysis

Alcohol	12%
Total acidity	5.7 g/l
pH	3.69
Residual sugar	8.0 g/l

