

RHEBOKSKLOOF

WINE ESTATE

Rhebokskloof Vineyard Selection Chardonnay 2016

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:	Rhebokskloof Estate and selected other coastal region vineyards
Soil type:	Mostly granitic and shale soils
Harvesting time:	February 2016
Yield:	6 - 8 tons per hectare
Slope:	Mostly West and South facing slopes
Age:	15 - 25 years

Vinification

<i>Balling:</i>	<i>23 - 24°B at harvest</i>
<i>Fermentation :</i>	<i>100% fermentation in oak barrels Wine was kept on lees with regular batonage</i>
<i>Oaking:</i>	<i>20% new French oak barrels and the balance in 2nd, 3d, 4th and 5th fill 300l barrels</i>
<i>Aging:</i>	<i>Matured in barrels for 12 months prior to bottling</i>

Technical Analysis

Alcohol	13.90 %
Total acidity	6.1 g/l
pH	3.43
Residual sugar	2.7 g/l

