

RHEBOKSKLOOF

WINE ESTATE

Sandstone Grove Chardonnay 2014

From its pale gold colour to the peach, lemon-peel and toasty character, this wine is designed to please. Matured in French Oak barrels, yet harmonisingly integrated, it is full bodied, with enough complexity and lingering freshness to accompany different food dishes.

Viticulture

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|------------------|---------------------------|
| Origin: | Rhebokskloof Estate Paarl |
| Soil type: | Granitic and shale soils |
| Age: | 13 years |
| Harvesting time: | February 2014 |
| Yield: | 6 - 8 tons per hectare |

Vinification

Balling: 24°B at harvest

Fermentation : 100% fermentation in oak barrels
Wine was kept on lees and stirred regularly

Oaking: 300l French oak barrels
50% New
50% Second fill

Aging: Matured in oak barrels for 12 months

Technical Analysis

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|----------------|---------|
| Alcohol | 14.13 % |
| Total acidity | 6.4 g/l |
| pH | 3.62 |
| Residual sugar | 2.2 g/l |

