

# RHEBOKSKLOOF

## WINE ESTATE

### Rhebokskloof Vineyard Selection Chardonnay 2014

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:	Granitic and shale soils
Harvesting time:	February 2014
Yield:	6 - 8 tons per hectare
Slope:	Mostly West and South facing slopes
Age:	14 - 21 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 and 4th fill 300l barrels</i>
<i>Aging:</i>	<i>Matured in barrels for 12 months prior to bottling</i>

#### Technical Analysis

Alcohol	14.20 %
Total acidity	6.4 g/l
pH	3.59
Residual sugar	2.1 g/l

