

RHEBOKSKLOOF

WINE ESTATE

Rheboksloof Méthode Cap Classique

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 biscuit flavours and a fresh and crispy taste that will be complimenting fresh oysters.

Viticulture

Soil type:	Oakleaf
Harvesting time:	January 2015 & 2016
Yield:	6 tons per hectare
Slope:	South East facing slope
Age:	Vineyard planted in 2011

Vinification

Balling: 19°B at harvest

Fermentation : Primary fermentation in stainless steel tanks, with second fermentation in the bottle and blended with older and reserve wine before commencing
Started with extended maturation on the lees in June 2016

Oaking: No wood used

Aging: Bottle matured for 2 years before dégorgement at the end of June 2018

Technical Analysis

Alcohol	12.59 %
Total acidity	7.8 g/l
pH	3.13
Residual sugar	7.8 g/l

