



RHEBOKSKLOOF
WINE ESTATE

RHEBOKSKLOOF CHENIN BLANC 2021

Cellarmaster	Rolanie Lotz
Variety	91% Chenin Blanc, 9% Grenache Blanc
Origin	Paarl, Agter-Paarl
Soil Type	Mostly decomposed granite
Yield	8-10 tons per hectare
Wine Analysis	Alc 13,5%
	TA 5,9 g/l
	pH 3,44
	RS 2,0 g/l

VINIFICATION

Fermentation

Cold fermented in stainless steel tanks with selected yeasts. Kept on the lees with regular stirring to enhance flavour development for nine months before stabilization, filtration, and bottling.

Barrel Maturation

No oak used.

Bottle Maturation

The wine was bottle matured for two months before release.

TASTING NOTE

This wine is singing with lemon on the nose, hints of honeysuckle, and a touch of rooibos. The aromas carry over into the palate, where characteristics of yellow apple and a fluttering of marzipan balance harmoniously with the lovely acidity and a soft finish.

FOOD PAIRING

A spicy Thai noodle stir fry or something on the lighter side pan-seared scallops with a mango salsa.

AGING POTENTIAL

1-3 years



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