



RHEBOKSKLOOF CHENIN BLANC 2023

Cellarmaster	Rolanie Lotz
Variety	Chenin Blanc (86%) / Grenache Blanc (14%)
Origin	Paarl, Agter-Paarl
Soil Type	Mostly decomposed granite
Yield	8-12 tons per hectare
Wine Analysis	Alc 13,5% TA 6,0 g/l pH 3,33 RS 5,2 g/l

VINIFICATION

Fermentation	12-hour skin contact. 67% Cold fermented in stainless steel tanks with selected yeast strains. 33% wild fermented in used oak barrels. Kept on fine lees for 11 months.
Barrel Maturation	33% fermented in third and fourth filled 500L & 300L French oak barrels for 11 months

TASTING NOTE

The Chenin Blanc wine delights with its aromatic bouquet and pronounced stone fruit-forward character. Inviting notes of white peach and nectarine captivate the senses, seamlessly transitioning to a well-defined palate, culminating in a crisp, refreshing finish.

FOOD PAIRING

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

AGING POTENTIAL

2-3 years

