



# THE RHINO RUN

## CHARDONNAY



<b>CELLARMASTER'S NOTES:</b>	A dry, well balanced wine with a clean citrus and light smoky and nutty tones on the palate.
<b>STYLE:</b>	A lightly wooded, medium bodied dry white wine
<b>CULTIVAR:</b>	100% Chardonnay
<b>TONS PER HECTARE:</b>	11 t/ha
<b>AGE OF VINES:</b>	10 years old
<b>SOILS:</b>	Well drained alluvial sandy soil
<b>TRELLISING:</b>	4-Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers
<b>HARVESTING:</b>	Early morning, hand-picked
<b>VINIFICATION:</b>	Fermented and matured for 5 months on 100% French Oak staves.
<b>ANALYSIS:</b>	<b>Alc:</b> 13,2% <b>R/S:</b> 4g/l <b>T/A:</b> 6,8g/l <b>pH:</b> 3.38
<b>MATURATION POTENTIAL:</b>	2 Years
<b>CASE SIZE:</b>	6 X 750ML
<b>BOTTLE BARCODE:</b>	6002 269 002 294
<b>CASE BARCODE:</b>	1600 226 9002 291

**AWARDS & ACCOLADES**  
**2017 Gold Wine Awards**