

Ruitersvlei Chardonnay/Chenin Blanc 2005

Melons, Kiwi fruit, Pineapple and Honey notes. A crisp acidity with a lengthy finish

variety : Chardonnay | Chardonnay, Chenin Blanc

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.2 % vol rs : 4.61 g/l pH : 3.58 ta : 5.81 g/l va : 0.38 g/l so2 : 151 mg/l fso2 : 42 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

in the vineyard : Appellation: Paarl - Suid-Agter Paarl Road

Area Planted: Approx. 40 Ha.

Age of Vines: 5 - 20 Years

Rootstock: Richter 99

Clone: CY5, CY3 - Chardonnay

Trellis System: 4 - Wire Perold

Irrigation: Drip

Vine Density: 3000 per Hectare

Soil: "Skalie" Shale, Scale

Climate: Semi-arid, Winter rainfall

about the harvest: Type: Hand Picked

Date: 05-May-05

Yield: 6 Tons per Hectare

in the cellar : Crushing: Yes

Tanks: Stainless

Fermentation: Cod - 21 Days; 2 Yeast strains, Buttonage 2 months - twice p/w

Malolactic : None

Barrel Ageing: None

Fining: Islinglass

Filtration: Sterile

Stabilisation: Cold stabilise and Protein

Wood: French

