

## Ruitersvlei Mountainside White 2005

### Veritas 2005 - Bronze

Tropical fruit flavours fill the glass. Floral aromas of spring blossoms. Slightly spicy with some honey.

Enjoy with fish or salads.

**variety :** Colombard | 70% Colombard, 30% Sauvignon Blanc

**winery :** Ruitersvlei

**winemaker :** Reino Kruger

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol   rs : 2.81 g/l   pH : 3.4   ta : 6.1 g/l   va : 0.35 g/l

**type :** White

**pack :** Bottle

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**in the vineyard :** Appellation: Paarl

Area Planted: 90 Ha.

Age of Vines: 8 - 17 years

Rootstock: Numerous

Clone: Blend

Trellis System: Perold

Irrigation: Drip to Dry land

Vine Density: 3,000mm x 1,000mm

Soil: Malmesbury Bank

Climate: Sub Tropics - Winter rainfall

**about the harvest:** Type: Hand

Date: March - April 2004

Yield: 4 - 7 tons per hectare

**in the cellar :** Crushing: Destemmed & crushed - as cool as possible

Tanks: Stainless

Fermentation: Below 12Â°C - 28 days

Malolactic: None

Barrel Ageing: None

Fining: Islinglass

Filtration: Yes, Sterile

Stabilisation: Protein and cold stabilize

Wood: None

