

Ruitersvlei Mountainside Gold 2005

Good Taste Wine of the month

Fresh and fruity - It melts in your mouth. Guava, banana - fruit salad notes with a beautiful sweet finish. Enjoy everyday.

Enjoy everyday.

variety : Chenin Blanc | Chenin Blanc

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 12.16 % vol rs : 27.25 g/l pH : 3.46 ta : 5.87 g/l va : 0.34 g/l

pack : Bottle

Good Taste Wine of the month

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

Area Planted: 66 Ha.

Age of Vines: 5 - 30 years

Rootstock: Richter 99, Richter 110

Clone: Blend

Trellis System: 4-Wire perold

Irrigation: Dryland, Drip

Vine Density: 2,700mm x 1,000mm

Soil: Malmesbury bank, Hutton

Climate: Sub Tropics

about the harvest: Type: Hand Harvest early morning

Date: February - March 2005

Yield: 14.13 tons per hectare

in the cellar : Crushing: Crushed, destemmed

Tanks: Stainless steel

Fermentation: Below 12°C for 3 weeks, lees contact for 2 months

Malolactic: None

Barrel Ageing: None

Fining: Islinglass

Filtration: Sterile filtration

Stabilisation: Protein and cold stable

Wood: None

