

Ruitersvlei Mountainside Red 2004

Red pepper, black pepper - plum/red berry tones with hints of fennel and lavender - ripe tannins fills out the palate - already accessible.

This is a medium bodied wine which will complement any Indian curry or spicy dish.

variety : Merlot | 33% Merlot, 30% Ruby Cabernet, 22% Cabernet Franc, 13% Pinotage, 1% Shiraz

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.95 % vol rs : 3.53 g/l pH : 3.68 ta : 5.2 g/l va : 0.5 g/l

type : Red **wooded**

pack : Bottle

in the vineyard : Appellation: Paarl

Area Planted: 90 Ha.

Age of Vines: 8 - 17 years

Rootstock: Numerous

Clone: Blend

Trellis System: Perold - 4 wire

Irrigation: Drip & Dry land

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

Soil: Malmesbury Bank

Climate: Semi-arid, 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: 2 Days cold soak; 3 times per day pump-over

Malolactic: Yes

Barrel Ageing: French oak Staves for 6 months only on 10% of blend

Fining: None

Filtration: Yes, Sterile

Stabilisation: Protein and cold stabilize

Wood: French oak staves medium

