

Ruitersvlei Mountainside White 2006

Veritas 2006 - Bronze

Clean and crisp nose with intense green aromas. Combination of fresh asparagus, green peppers and grass. Some floral peachy, apricot with a hint of almond.

Enjoy with fish or salads.

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

winery : Ruitersvlei

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 12.62 % vol rs : 7.5 g/l pH : 2.94 ta : 7.6 g/l va : 0.25 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

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

