

The Ruins Chardonnay/Viognier 2005

A modern styled un-wooded blend of two noble white cultivars that shows the multiple dimensions brought forth by the art of blending. The Chardonnay (86%) with its ripe yellow peachy, apricot and citrus flavours combines with the honey blossom, slightly musky Viognier (14%) to ensure a complete wine that follows on the palette with a rich full yet enjoyable fresh entry on the mid palette and long aftertaste. This wine can be enjoyed on its own or with chicken and fish dishes. Serve slightly chilled <>

variety : Chardonnay |

winery :

winemaker : Roelf du Preez

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 3.2 g/l pH : 3.46 ta : 6.8 g/l so2 : 100 mg/l fso2 : 40 mg/l

type : White

in the vineyard : Selected vineyards from the Klein Karoo and Robertson region grown to strict parameters to ensure that the wine style will be met.

about the harvest: Harvest Date: 2nd week of February 2005

in the cellar : Vinification:

The Chardonnay and Viognier juice were co-fermented to ensure that the wine shows absolute integration. Cold fermented with cultured yeast and left on the lees to enhance the body and structure of the wine before clarification, stabilisation and filtration.

