

The Ruins Sparkling 2007

A real summer's day, all occasion, fizz with expressions of ripe guava, fig and white fruits on the nose. The sugar: acid balance gives the wine a crisp freshness and fresh full-palate and length. Chill to very cold (<10 degrees) and enjoy the play of the bubbles in your mouth. Serve with fresh salads and share with good friends

variety : Colombard | 100% Colombard

winery :

winemaker : Roelf du Preez

wine of origin : Eilandia, Robertson

analysis : alc : 12.5 % vol rs : 23.8 g/l pH : 3.16 ta : 6.8 g/l so2 : 90 mg/l fso2 : 30 mg/l

type : Sparkling **taste :** Mineral **organic**

pack : Bottle **closure :** Cork

in the vineyard :

Vineyard Information:

Planted 1986

Block no E2

Block Size 3.98 ha

Yield 10t/ha

about the harvest:

Region: Robertson

Ward: Eilandia

Organic Certified: SGSSAOrg2001 0074

Vintage: 2007

Harvest Date: 6 February 2007

Vinification:

Made with 100% Colombard grapes. Picked at 20 B, the grapes were crushed and destemmed and settled very clean. The juice was fermented at 12-14 degrees Celsius with the very expressive yeast Vin 7. After fermentation the wine was stabilized and cold filtered before it was carbonated and bottled.

