

The Ruins Chardonnay/Viognier 2007

This white blend with its constituents of 74% Chardonnay and 26% Viognier shows dimensions of fresh citrus and limey flavours to more peachy apricot and honey blossom flavours. These are complimented by the soft entry and fresh mouth feel that is long and lingering, finishing off as a well-balanced, multidimensional, and complex wine without being too serious. To be enjoyed everyday

variety : Chardonnay | 74% Chardonnay, 26% Viognier

winery :

winemaker : Roelf du Preez

wine of origin : Eilandia, Robertson

analysis : alc : 14.2 % vol rs : 2.35 g/l pH : 3.45 ta : 6.8 g/l so2 : 90 mg/l fso2 : 35 mg/l

type : White **taste :** Fruity **organic**

pack : Bottle **closure :** Screwcap

about the harvest:

Region: Robertson

Ward: Bonnievale & Eilandia (Chardonnay)

Eilandia (Viognier)

Organic Certified: SGSSAOrg2001 0074

Vintage: 2007

Harvest Details: From leased vineyards farmed according to our specifications to obtain the preferred wine style.

Vinification: The Chardonnay and Viognier were separately fermented with to different yeasts-The Viognier at 14-16 degrees with NT45 a yeast with high glycerol forming properties to enhance mouth feel and the Chardonnay at 12-14 degrees with Vin 13 to enhance the primary- and typical fruit of the variety. The wines were stabilized, filtered and bottled as soon as possible to ensure that the freshness and flavours were captured.

