

The Ruins Chardonnay Viognier

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 : Marinus Potgieter

wine of origin : Robertson

analysis : alc : 13 % vol rs : 2.35 g/l pH : 3.45 ta : 6.8 g/l so2 : 90 mg/l fso2 : 35 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **organic**

pack : Bottle **closure :** Screwcap

about the harvest: The Chardonnay and Viognier were separately fermented with two 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 2000 to enhance the typical citrus fruit of the variety. The wines were stabilized, filtered and bottled as soon as possible to ensure that the freshness and flavours were captured