

## Ruitersvlei Reserve Chardonnay 1999

Light yellow in colour with citrus and vanilla with a touch of toasty oak on the nose. Good citrus fruit with vanilla - oak and creamy butterscotch on the palate. Clean fresh acidity, well-balanced with fruit and a long lingering aftertaste. Serve with salmon, pasta and salads.

**variety :** Chardonnay | Chardonnay

**winery :** Ruitersvlei

**winemaker :** Dominique Waso

**wine of origin :** Coastal

**analysis :** alc : 12.6 % vol   rs : 2.0 g/l   pH : 3.19   ta : 6.2 g/l

**pack :** Bottle

**in the vineyard :** Rootstock: 101 - 14 and Richter 110

Clones: CY3 and CY5

Soils: Alluvial Soils.

Production: 5 - 6 Tons/Ha

**about the harvest:** Selected vineyards harvested at optimum ripeness.

**in the cellar :** Yeast: Lalvin D254 and Prise De Mousse Yeast

Fermentation temp: 16Â°C - 18Â°C

Duration of fermentation: 17 days

Both free-run and pressed juice used. Settled for 48 hours. Fermented in stainless steel tanks for 4 days before being moved to new French Oak. 5 Months lees contact and blended with 30% tank fermented wine. 70% Barrel Fermented and matured. 1st Fill French Oak.

