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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. Seve 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.