

## Ruitersvlei Paarl Riesling 2000

Unusual and striking, complex with warm hay, earth/thatch aromas, hint of vanilla, peach and dried fruit in ripe, full palate. To be enjoyed with Salads, Seafood and light meals.

**variety** : Weisser Riesling | Rhine Riesling

**winery** : Ruitersvlei

**winemaker** : Dominique Waso

**wine of origin** : Coastal

**analysis** : **alc** : 13.0 % vol   **rs** : 2.0 g/l   **pH** : 3.49   **ta** : 5.4 g/l

**pack** : Bottle

**ageing** : Drinkable now.

**about the harvest**: 50% Bush vines were used, the grapes were picked at 22.5°B.  
Harvest Date: 23/02/2000

**in the cellar** : Yeast: NT 116, Lalvin was used, left in static fermenters on skins for 3 hours. Only free run juice was used and fermented for 15 days at 14°C. Left on lees for 30 days. Settled overnight - racked and stabilised.

