

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 Wines

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 22.5ÅB.

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 14ÅC. Left on lees for 30 days. Settled overnight - racked and stabilised.

