

Ruitersvlei Mountainside Red N/V

variety : | Blend

winery : Ruitersvlei

winemaker : Dominique Waso

wine of origin : Coastal

analysis : alc : 13.69 % vol rs : 6.1 g/l pH : 3.44 ta : 5.3 g/l

pack : Bottle

in the cellar : A blend of 57% Cinsaut, 27% Ruby Cabernet, 8% Tinta Barocca and 8% Carrignan.

Yeast: UCLM S337, NT 112

Fermenting temp: 24Â° - 30Â°C

Winemaking notes:

Cinsaut & Tinta Barocca were crushed and stored in open fermenters for 4 days fermenting at 24 - 30Â°C. Pumped over every 6 hours. Ruby Cabernet & Carrignan were fermented in closed stainless steel containers and pumped over every 4 hours. Wine was removed from skins and were pressed again. Pressed juice was added. Wine was blended and stabilised.

