

## Ruitersvlei Chenin Blanc 2000

Light brush of vanilla, passionfruit, guava and some fresh-cut hay, mouthfilling. Enjoy with fish dishes, salads and asparagus.

**variety** : Chenin Blanc | Chenin Blanc

**winery** : Ruitersvlei

**winemaker** : Dominique Waso

**wine of origin** : Coastal

**analysis** : **alc** : 12.59 % vol   **rs** : 2.0 g/l   **pH** : 3.36   **ta** : 5.3 g/l

**pack** : Bottle

**ageing** : To be drunk now.

**about the harvest**: 50% Bush Vine grapes were picked at 20.4Â°B - 22.8Â°B. Harvest date: 1/02/2000

**in the cellar** : The Yeast NT 112 was added. Only Free-Run Juice was used - No skin contact. Juice was settled overnight and fermented for 16 days at 14Â°C. Juice was left on lees for 14 days, racked and stabilised.

