

Ruitersvlei Chenin Blanc 2002

The South African Trophy Wine Show 2002 - Bronze

This Chenin Blanc has lovely guava characters in the nose as well as in the taste with a lingering aftertaste.

variety : Chenin Blanc | Chenin Blanc

winery : Ruitersvlei

winemaker : Hein Hesebeck

wine of origin : Coastal

analysis : alc : 13.06 % vol rs : 3.4 g/l pH : 3.4 ta : 7.7 g/l va : 0.16 g/l

pack : Bottle

Veritas 2002 - Bronze

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in the vineyard : Situated on the cool side of Paarl Mountain, with Table Mountain visible, it will be easy for our consumers to observe all the cultivar fruit exceptions with our wines.

about the harvest: This 2002 Chenin Blanc has been hand harvested at optimum ripeness early in the morning of the 5th of February 2002.

in the cellar : After 2 hours skin contact the juice has been separated from the skin. Fermentation took place at 14°C, which lasted for 21 days. Directly after fermentation this wine has been stabilised on the lees. By doing that, we also minimised filtration to the minimum.

