

Ruitersvlei Chardonnay (Unwooded) 2002

Lots of banana flavours can be observed in the nose as well as in the taste. This wine has been cold stabilised on the lees, to minimise the filtration. It is a smooth, elegant, fruity wine.

variety : Chardonnay | Chardonnay

winery : Ruitersvlei

winemaker : Hein Hesebeck

wine of origin : Coastal

analysis : alc : 11.59 % vol rs : 4.7 g/l pH : 3.2 ta : 6.0 g/l va : 0.16 g/l

pack : Bottle

ageing : To be enjoyed within the next 18 months.

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: These healthy 2002 Chardonnay grapes were hand harvested in the early hours of 28 January 2002.

in the cellar : After de-stalking the berries, skin contact of 2 hours occurred. Within 21 days, at 14°C, fermentation stopped.

