

## Ruitersvlei Late Harvest 2000

Light brush of vanilla, passion fruit, guava and some fresh-cut hay. Following through with a clean, crisp lingering after taste. Serve at 14Å° - 17Å°C with chicken salads, quiches, seafood and fish.

**variety** : Chenin Blanc | 70% Chenin Blanc, 30% Muscat

**winery** : Ruitersvlei

**winemaker** : Hein Hesebeck

**wine of origin** : Coastal

**analysis** : **alc** : 12.00 % vol **rs** : 1.7 g/l **pH** : 3.3 **ta** : 5.5 g/l

**pack** : Bottle

**ageing** : Best in year of vintage.

**about the harvest**: The grapes were harvested on the 18 February 2000. The Chenin Blanc grapes were picked at 23.5Å° Balling and the Muscat at 22.0Å° Balling.

**in the cellar** : Wine was made from a blend of Chenin Blanc and Muscat grapes. Free run juice was crushed and settled overnight before inoculation with yeast (Vin 13 & Vin 7). Juice was fermented in stainless steel tanks for 20 - 23 days at 12Å° - 14Å°C. The wine was left on its lease for 30 days after fermenting before it was racked and stabilised.