

## Ruitersvlei Four Sisters Cap Classique 1997

Boiled sweets, toast and butterscotch with crisp clean harmonious finish. Serve at 14Â° - 17Â°C.

**variety :** Pinot Noir | Pinot Noir

**winery :** Ruitersvlei

**winemaker :** Hein Hesebeck

**wine of origin :** Coastal

**analysis :** alc : 12.19 % vol   rs : 14.4 g/l   pH : 3.15   ta : 6.1 g/l

**pack :** Bottle



**about the harvest:** Basis wine was produced from Pinot Noir grapes that were picked early in the morning.

**in the cellar :** Whole bunches were softly pressed. Juice was settled overnight before inoculation with yeast. Juice was fermented in stainless steel tanks. The wine was left on its lees for 30 days after fermentation was completed before it was racked and stabilised. Still wine was bottled and inoculated with yeast to start the secondary fermentation in the bottle. The wine was left on its lees for 14 months before it was disgorge and the final dosage was added.