

Ruitersvlei Chardonnay Wooded 2003

Crisp citrus flavours with a creamy well-balanced middle palate and slightly oaked to give a buttery finish. Easy lip-smacking drinking, but a good step beyond everyday styles.

variety : Chardonnay | Chardonnay

winery : Ruitersvlei

winemaker : Hein Hesebeck

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.4 ta : 3.4 g/l va : 0.3 g/l so2 : 100 mg/l fso2 : 38 mg/l

pack : Bottle

about the harvest: With a big crop in the vineyard, we waited longer than usual for optimum ripeness. Harvested at 25° Balling in the early morning.

in the cellar : Skin contact was done for 12 hours, and because of that a wine with a lovely golden color was made. Fermented in American Oak, not over-wooded at all.
Quantity: 570 x 12
Bottling date: 19/06/2003

