

Ruitersvlei Chardonnay 2004

The Chardonnay nose leaps from the glass and displays lovely creamy vanilla and buttery aromas. Good structure and balance with bright fruit and acid. Three months 100% New French. Serve slightly chilled.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Ryno Kruger

wine of origin : Coastal

analysis : **alc :** 12.98 % vol **rs :** 2.13 g/l **pH :** 3.47 **ta :** 5.69 g/l **va :** 0.22 g/l

type : White

pack : Bottle

in the vineyard : Planted area 2.3 ha and vineyards are 9 years old.

Trellis: 3 S Hedge

Irrigation: Overhead, Sprinkle

Climate: Sub-Tropics, Winter rainfall

about the harvest: Hand-picked grapes.

in the cellar : Destemmed and crushed, 9hr skin contact with enzymes. Fermentation one yeast strain, below 12Â°C for 4 weeks and then 3 months bottonage. Done in stainless steel tanks with cooling jackets. American and French oak used.