

Vansha Dry White 2005

Sold Out

Intense combination of pears and ripe peaches. The midpalate is supported by crisp Sauvignon Blanc acidity with a long finish of ripe peaches.

variety : Chenin Blanc | 84% Chenin Blanc, 13% Sauvignon Blanc, 3% Viognier

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.2 ta : 5.8 g/l

type : White

about the harvest: Analysis at harvest

Chenin Blanc

Handpicked on 8 February 2005

Sugar: 23.2° Balling

Acid: 6.97g/l

pH: 3.34

Sauvignon Blanc

Handpicked on 20 January 2005

Sugar: 22.2° Balling

Acid: 5.70g/l

pH: 3.4

Viognier

Handpicked on 27 January 2005

Sugar: 25.0° Balling

Acid: 5g/l

pH: 3.74

in the cellar : Destalked with no crushing directly to press. There was no skin contact on any of the components.

Juice was settled for 24 hours at 12°C

Commercial local yeast strains were inoculated into each

Fermentation lasted from 14 to 22 days

Wine was blended and lightly filtered to bottle on 14 June 2005

