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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: 23.2Â° Balling
Acid: 6.97g/l
pH: 3.34

Sauvignon Blanc
Handpicked on 20 January 2005
Sugar: 22.2Â° Balling
Acid: 5.70g/l
pH: 3.4

Viognier
Handpicked on 27 January 2005
Sugar: 25.0Â° 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 12ÂºC
Commercial local yeast strains were inoculated into each
Fermentation lasted from 14 to 22 says
Wine was blended and lightly filtered to bottle on 14 June 2005