

Ridders Creek Cape White 2007

Easy-going, fruity, pleasant guava apple flavours. Medium bodied.
Also available in 187ml bottles.

Nice with poultry, pasta dishes or nice summer salads.

variety : Chenin Blanc | 40% Chenin Blanc, 40% Colombard, 20% Chardonnay

winery : Ridders Creek

winemaker : Jeff Wedgwood

wine of origin : Western Cape

analysis : alc : 13,0 % vol rs : 3.8 g/l pH : 3.44 ta : 5,54 g/l va : 0.35 g/l

type : White **style :** Off Dry **body :** Medium **taste :** Fruity

pack : Bottle

about the harvest : Yield: varies from 10 to 15 Tons/ Ha

Grapes were handpicked in February

in the cellar : Fermentation took place in stainless steel tanks for 10 - 14 days at 15°C.

Malolactic fermentation: No

Barrel ageing: None

Fining: Bentonite

Filtration: Bulk

Stabilisation: Cold

