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Vansha Dry White 2006

3 Â½ stars John Platter 2007
83 points Wine Spectator
A vibrant spectrum of tropical Chenin and fresh, racy Sauvignon Blanc with a touch of ripe white Peach from barrel fermented Viognier. Enjoy now with light summer salads, creamy pasta, seafood and poultry dishes.



variety : Chenin Blanc | 54% Chenin Blanc, 39% Sauvignon Blanc, 7% Viognier
winery : Ridgeback Wines
winemaker : Toit Wessels
wine of origin : Coastal
analysis : alc : 13.5 % vol rs : 2.63 g/l pH : 3.29 ta : 5.41 g/l
type : White
pack : Bottle closure : Cork

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about the harvest: All grapes were handpicked at vine ripeness

Analysis at harvest
Chenin Blanc
Sugar: 22.5Â° Balling
Acid: 5.87g/l
pH: 3.32

Sauvignon Blanc
Sugar: 22.8Â° Balling
Acid: 5.12g/l
pH: 3.39

Viognier
Sugar: 24.8Â° Balling
Acid: 5.2g/l
pH: 3.80

in the cellar : â€¢Sauvignon Blanc and Chenin Blanc were both reductively handled from crush to bottling. Viognier was oxidatively managed and fermented in oak for 5 months.
â€¢Fermentation in stainless steel for Chenin lasted 18 days at 14ÂºC whilst Sauvignon Blanc fermented for 20 days at 12ÂºC. Viognier was fermented without commercial yeast for 8 days at 20ÂºC.
â€¢Wines were blended and lightly filtered prior to bottling.

Bottling date: 15 June 2006
Production: 12,860 bottles
Release: 15 July 2006
Cellaring: 1 - 2 years