

Vansha Dry White 2006

3 ½ 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: 22.5° Balling

Acid: 5.87g/l

pH: 3.32

Sauvignon Blanc

Sugar: 22.8° Balling

Acid: 5.12g/l

pH: 3.39

Viognier

Sugar: 24.8° Balling

Acid: 5.2g/l

pH: 3.80

in the cellar : Sauvignon Blanc and Chenin Blanc were both reductively handled from crush to bottling. Viognier was oxidatively managed and fermented in oak for 5 months.

Fermentation in stainless steel for Chenin lasted 18 days at 14°C whilst Sauvignon Blanc fermented for 20 days at 12°C. Viognier was fermented without commercial yeast for 8 days at 20°C.

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

