

Ridgemoor Chenin Blanc/Viognier 2006

Peach, apricot, pineapple aromas, well balanced with rosemary flavor. Elegant freshness, honeysuckle nicely balanced with Viognier which brings out rosemary and apricot.

Lobster, crayfish, pasta, Chinese food.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Viognier

winery :

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 5.0 g/l **pH** : 3.6 **ta** : 5.0 g/l **va** : 0.48 g/l

type : White

pack : Bottle **closure** : Cork

ageing : 2-3 years from vintage

in the vineyard : Average rainfall: 560 mm per annum

Altitude: Average of 160 m

Soil types: Oak leaf

Rootstock: Richter 99

Yield: 6 ton / ha

Irrigation supplementary: Yes