

Vansha Dry White 2008

A crisp blend of tropical Chenin Blanc with Sauvignon Blanc citrus and pear notes carrying to a lingering ripe peach finish from barrel fermented Viognier.

Enjoy now with light summer salads, seafood and poultry dishes.

variety : Sauvignon Blanc | 46% Sauvignon Blanc, 42% Chenin Blanc, 12% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.5 g/l pH : 3.43 ta : 6.2 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : 1-2 Years

about the harvest: All grapes were handpicked at vine ripeness

Analysis at harvest

Chenin Blanc

Sugar: 23.5° Balling

Acid: 5.57g/l

pH: 3.42

Sauvignon Blanc

Sugar: 22.6° Balling

Acid: 6.84g/l

pH: 3.37

Viognier

Sugar: 25.8° Balling

Acid: 5.69g/l

pH: 3.68

