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Vansha Dry White 2009

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

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



variety : Sauvignon Blanc | 49% Sauvignon Blanc 38% Chenin Blanc 13% Viognier
winery : Ridgeback Wines
winemaker : Toit Wessels
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 4.31 g/l **pH :** 3.42 **ta :** 6.03 g/l
type : White **style :** Dry
pack : Bottle **closure :** Screwcap

Silver Veritas Award 2009

ageing : 1-2 Years

about the harvest: All grapes were handpicked at vine ripeness

	Chenin Blanc	*Sauvignon Blanc*	*Viognier*
Sugar	*23.5° Balling*	*22.6° Balling*	*25.8° Balling*
Acid	*5.57g/l*	*6.84g/l*	*5.69g/l*
pH	*3.42*	*3.37*	*3.68*

in the cellar :

- Tropical Paarl Sauvignon Blanc and low yielding Swartland bush vine Chenin Blanc were hand chosen and reductively handled from crush to bottling. Expressive Paarl Viognier was fermented and matured in oak for 4 months and then blended with the other two components to add complexity and depth to the wine.
- 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.