

Vansha Mischief 2009

A fresh array of tropical pineapple, paw paw and pear drops evolve to notes of guava and lingering lime zest.

variety : Sauvignon Blanc | 49% Sauvignon Blanc, 38% Chenin Blanc, 13% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin :

analysis : alc : 13.5 % vol rs : 4.31 g/l pH : 3.42 ta : 6.03 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Cellaring: 1 - 2 years

about the harvest: All grapes were handpicked at vine ripeness.

	Chenin Blanc	Sauvignon Blanc	Viognier
Sugar	23° B	22.6° B	25.8° B
Acid	5.57 g/l	6.84 g/l	5.69 g/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.

Bottling date: 5 June 2009

Production: 1 220 bottles

Release: September 2009

