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Vansha Dry White 2010

A crisp blend of fresh Sauvignon Blanc with tropical Chenin Blanc notes and a lingering white peach finish from rich, ripe 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 :** 12.5 % vol **rs :** 3.2 g/l **pH :** 3.40 **ta :** 6.1 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

Silver Michelangelo Award 2010
Best Value Award 2010

about the harvest: All grapes were handpicked at vine ripeness

	Chenin Blanc	*Sauvignon Blanc*	*Viognier*
Sugar	*23° Balling*	*21.5° Balling*	*24.8° Balling*
Acid	*5.85g/l*	*6.90g/l*	*5.55g/l*
pH	*3.40*	*3.25*	*3.65*

in the cellar :

- Tropical; Paarl Sauvignon Blanc and low yielding Darling bush vine Chenin Blanc were hand selected 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 Blanc lasted 18 days at 14° C whilst Sauvignon Blanc fermented for 20 days at 15° C. Viognier was fermented without commercial yeast for 8 days at 20° C.
- Wines were blended and lightly filtered prior to bottling.
- Bottling date: 25 June 2010

Production: 18 710 Bottles

