

Ridgeback Chenin Blanc 2010

Rich aromas of sweet citrus blossom and clementine evolve to a juicy confectioned mid-palate with hints of lemon zest and a soft tropical finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.08 % vol rs : 5.2 g/l pH : 3.4 ta : 6.3 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

ageing : Drink now to 3 years.

in the vineyard : South east - north west facing dryland 7 year old bush vines are grown in Oakleaf and Clovelly soils.

about the harvest: Grapes were handpicked at full ripeness on 11 February 2010

• **Analysis:**

Sugar	23.8° Balling
Acid	5.92g/l
pH	3.59

in the cellar : The bunches were destemmed without crushing retaining a wholeberry component to press at about 70%. Juice was settled overnight with pectalytic enzyme in a stainless steel tank and then the clear juice was gravity fed to 225 litre barriques (100% French Oak). All barriques underwent natural fermentation and no commercial yeasts were used. Wine was matured for 6 months and batonaged regularly to develop mouthfeel then received a light filtration before bottling.

