

Vansha Mischief 2011

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, 39% Chenin Blanc, 12% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl/Swartland

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.36 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

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

	Chenin Blanc	Sauvignon Blanc	Viognier
Sugar	22.3° B	21.5° B	24.2° B
Acid	5.95 g/l	6.50 g/l	5.40 g/l
pH	3.35	3.25	3.60

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 Blanc lasted 21 days at 14° C whilst Sauvignon Blanc fermented for 20 days at 15° C. Viognier was fermented without commercial yeast for 8 days at 19° C.

Wines were blended and lightly filtered prior to bottling.

Bottling date: 14 April 2011

Production: 19 268 bottles

Release: May 2011

