

## Vansha White 2012

A juicy 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 | 44% Sauvignon Blanc, 35% Chenin Blanc, 21% Viognier

**winery :** Ridgeback Wines

**winemaker :** Toit Wessels

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol rs : 4.8 g/l pH : 3.38 ta : 6.3 g/l

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

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

2013 3 Stars John Platter

2013 Best Value

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

	Chenin Blanc	Sauvignon Blanc	Viognier
Sugar	22.5°	21.2°	24.0°
Acid	6.05g/l	6.70g/l	5.30g/l
pH	3.30	3.25	3.65

### in the cellar :

- Tropical Paarl Sauvignon Blanc and low yielding Riebeeck Kasteel bush vine Chenin Blanc were hand selected and reductively handled from crush to bottling. Expressive Paarl Viognier was fermented and matured in French 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 15°C whilst Sauvignon Blanc fermented for 24 days at 15°C. Viognier was allowed to ferment naturally for 3° Balling and was then inoculated with a commercial yeast strain to ensure a clean and complete ferment. Fermentation lasted for 8 days at 19° C.
- Wines were blended and lightly filtered prior to bottling.

Bottling date: 19 April 2012

Release date: May 2012

Production: 19761 bottles

Cellaring: None

