

## Ridgeback Chenin Blanc 2012

Rich, upfront notes of orange blossom, pineapple and lemon zest evolve to a juicy, fresh midpalate with hints of passion fruit and papaya lingering on the aftertaste

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Ridgeback Wines

**winemaker** : Toit Wessels

**wine of origin** : Paarl

**analysis** : **alc** : 13.95 % vol **rs** : 5.3 g/l **pH** : 3.29 **ta** : 6.2 g/l

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

**pack** : Bottle **closure** : Cork

4 Stars John Platter 2013

**ageing** : Drink now to 3 years.

**in the vineyard** : South East- North West facing dryland 9 year old bush vines are grown in Oakleaf and Clovelly soils.

**about the harvest**: Grapes were handpicked at full ripeness on 9 February 2012

Analysis:

|       |         |
|-------|---------|
| Sugar | 23.2° B |
| Acid  | 6.08g/l |
| pH    | 3.19    |

**in the cellar** :

- The bunches were destemmed without crushing retaining a wholeberry component to press at about 70%.
- Juice was settled overnight with pectolytic enzyme in a stainless steel tank and then the clear juice was gravity fed to 225 litre French oak barrels.
- All barrels underwent natural fermentation at the start and were then inoculated with a commercial yeast strain to ensure ferment to dryness. For additional complexity a small portion of natural sweet Chenin Blanc was included in the blend.
- Wine was matured for 6 months in 33% new oak barrels and batonaged regularly to develop mouthfeel then received a light filtration before bottling.

Bottled: 22 August 2012

Release Date: 10 September 2012

Bottles: 3764

