

Ridgeback Chenin Blanc 2013

Rich, upfront notes of pineapple and sweet orange blossom evolve to a fresh, juicy mid-palate with hints of lemon zest and white peach lingering on the finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : **alc** : 13.5 % vol **rs** : 3.7 g/l **pH** : 3.26 **ta** : 5.6 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 10 year old bush vines are grown in Oakleaf and Clovelly soils.

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 a combination of 400, 300 and 225 litre French and Romanian oak barrels.
- All barrels underwent natural fermentation to start and were then inoculated with a commercial yeast strain to ensure ferment to dryness. For additional complexity a small portion (3%) of natural sweet Viognier was included in the blend.
- The wine was matured for 6 months in 27% new oak barrels and batonaged regularly to develop mouthfeel, then received a light filtration before bottling.

Bottled: 5 August 2013

Release Date: 31 August 2013

Bottles: 6573

