

## Vansha White 2013

An upfront, tropical array of pineapple, pear and lemon rind with hints of lavender spice is complimented by a creamy midpalate with notes of white peach lingering on the finish.

Enjoy now with light summer salads, seafood and poultry dishes.

**variety :** Sauvignon Blanc | 48% Sauvignon Blanc, 32% Chenin Blanc, 20% Viognier

**winery :** Ridgeback Wines

**winemaker :** Toit Wessels

**wine of origin :**

**analysis :** alc : 13.5 % vol    rs : 3.5 g/l    pH : 3.37    ta : 5.7 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Screwcap

**about the harvest:** Tropical Paarl Sauvignon Blanc and low yielding Riebeek Kasteel bush vine Chenin Blanc were hand selected and reductively handled from crush to bottling.

### **in the cellar :**

Expressive Paarl Viognier was fermented and matured in French oak for 3 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 20 days at 13- 15C whilst the Sauvignon Blanc fermented for 23 days at 14- 16 0 C.

The Viognier was allowed to ferment naturally for 3 degrees balling and was then inoculated with a commercial yeast strain to ensure a clean and complete ferment. Fermentation lasted for 8 days at 19 0 C. The wines were blended and lightly filtered prior to bottling

