

Vansha White 2015

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

