

Ridgeback Chenin Blanc 2015

Rich, upfront notes of pineapple and sweet orange blossom evolve to a fresh, juicy midpalate 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** : 14.0 % vol **rs** : 4.1 g/l **pH** : 3.6 **ta** : 6.1 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 11 year old bush vines are grown in Oakleaf and Clovelly soils.

about the harvest: The grapes were handpicked on 12 February 2014 and much attention was given to only selecting the sun-kissed bunches which showed optimal ripeness throughout.

in the cellar : The bunches were destemmed without crushing, retaining a wholeberry component to press at about 70%. Juice was settled overnight with pectalytic 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 7 months in 18% new oak barrels and batonaged regularly to develop mouthfeel, then received a light filtration before bottling.

