

Vansha Dry White 2003

Guavas, pear drops and lichees with some pineapple notes on midpalate. Full ripe midpalate with fresh, clean finish. Long linger of pears and melon. A classical, well structured wine with a complex concentration of fruit and flavour.

variety : Chenin Blanc | 90% Chenin Blanc, 10% Sauvignon Blanc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 3.72 g/l pH : 3.47 ta : 5.76 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle

in the vineyard : Chosen from selected vineyards a complement to our Flagship wine Ridgeback.

about the harvest : Grapes were handpicked on 5th February 2003.
Healthy fruit was selected at optimal flavour ripeness.

in the cellar : Destalked without crushing directly to press.
Juice was settled for 18 hours at 12°C Celsius.
Must was racked and then inoculated with local, commercial yeast strain.
Fermentation lasted for 21 days at 12-14°C Celsius.
A small percentage of Sauvignon Blanc was blended.
Wine was lightly filtered prior to bottling on 29th May 2003.

