

Vansha Sauvignon Blanc 2004

Underlying flinty and taught struture, fleshed out by mouthfilling gooseberry, granadilla, mango and melon flavours. A racy, zesty and fresh finish to support the lingering fruit aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.2 g/l pH : 3.35 ta : 5.83 g/l

type : White

pack : Bottle

in the vineyard : From our more established vineyards nestled on cool hillside slopes extending into a spectacular valley.

about the harvest: Grapes were handpicked on 26-30 January 2004.

Bunches were healthy and harvested at optional and even ripeness.

Analysis: Sugar: 22Â° Balling

Acid: 5.6g/l

pH: 3.2

in the cellar : Destemming without crushing.

Juice was settled with pectalytic enzyme 24 hours at 10Â° Celsius before being racked and inoculated with selected commerical yeast cultures.

Fermentation at 12-14Â° Celsuis for 15 days duration.

Fruit flavours were retained by careful reductive juice and wine management from grape to bottle.

