

Vansha Dry White 2004

Well centered blend of guavas, pears and ripe peaches. The creamy midpalate is supported by a fresh, lively lingering citrus aftertaste.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Sauvignon Blanc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : **alc** : 13.67 % vol **rs** : 2.42 g/l **pH** : 3.45 **ta** : 5.64 g/l

type : White

pack : Bottle

about the harvest: Sauvignon Blanc grapes were harvested on 5 February 2005.

Chenin Blanc grapes were handpicked on 13 February 2005.

Healthy fruit was selected at optimal vine ripeness.

in the cellar : Both batches were de stemmed only with pectalytic enzyme additions. About 60% whole berry on both varieties went into the press. Must was racked and both inoculated with suitable yeast strains. Fermentation lasted for 14 days on the Sauvignon and 12 days on the Chenin at 12Â°C. Both were left on lees for five months with regular batonage in the tanks. The Sauvignon and Chenin fractions were consolidated and stabilized. A light filtration into bottling occurred.

