

RIDGEBACK

RIDGEBACK CHENIN BLANC 2015

VITICULTURE:

South East- North West facing dryland 12 year old bush vines are grown in deep Oakleaf and Clovelly soils.

HARVEST:

The grapes were handpicked on 2 February 2015 and much attention was given to only selecting the sun-kissed bunches which showed full flavour and optimal ripeness throughout.

Analysis:

Sugar :23.5⁰ Balling
Acid :6.30g/l
pH :3.15

WINEMAKING:

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 liter French, Hungarian 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 8 months in 13% new oak barrels and batonaged regularly to develop mouthfeel, then received a light filtration before bottling.

TASTING NOTES:

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.

FOOD PAIRING:

This bold wine will complement a more robust fish dish such as Tuna or Salmon and work equally well with Roast Pork.

BOTTLE ANALYSIS:

| | | | |
|----------------|-----------|--------------|------------------------|
| Alcohol | : 14.0% | Bottled | : 30 October 2015 |
| Residual Sugar | : 3.8g/l | Release date | : 1 June 2016 |
| pH | : 3.28 | Bottles | : 7 687 (1282 x 6) |
| Total Acidity | : 6.4g/l | Cellaring | : Drink now to 3 years |
| Extract | : 21.8g/l | Origin | : Paarl |
| TSO2 | : 103mg/l | IPW | : Yes |
| | | WIETA | : Yes |