

RIDGEBACK

RIDGEBACK CHENIN BLANC 2019

VITICULTURE:

The specially selected premium 30-year old bush vines used in this exceptional wine are grown in deep Oakleaf and Clovelly soils where the well-established root systems require minimal irrigation and produce well balanced canopies.

Rootstock: R99

HARVEST:

The grapes were handpicked on 8 and 11 February 2018. On the first pick much attention was given to only selecting the sun-kissed bunches which showed full flavour and optimal ripeness throughout. The slightly less exposed bunches were harvested once the flavour had developed sufficiently.

Analysis:

Sugar	:23.1- 23.6 ⁰ Balling
Acid	:6.30g/l
pH	:3.15

WINEMAKING:

The bunches harvested for this rich premium wine were destemmed without crushing, retaining a whole-berry 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 400-litre French 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 20% 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	: 13.5%	Bottled	: 21 November 2019
Residual Sugar	: 3.3g/l	Release date	: 1 July 2020
pH	: 3.17	Bottles	: 7391 (1231 x 6)
Total Acidity	: 5.7g/l	Cellaring	: Drink now to 5 years
Extract	: 21.6g/l	Origin	: Paarl
TSO2	: 94mg/l	IPW	: Yes