

# RIDGEBACK

## RIDGEBACK CHENIN BLANC 2018

### **VITICULTURE:**

The specially selected premium 15 and 40 year-old East-West facing dryland bush vines are grown in deep Oakleaf and Clovelly soils where the well established root systems require minimal irrigation.

### **HARVEST:**

The grapes were handpicked on 6 and 8 February 2018 and much attention was given to only selecting the sun-kissed bunches which showed full flavour and optimal ripeness throughout.

### Analysis:

Sugar : 23.2- 23.6<sup>0</sup> 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 pectolytic enzyme in a stainless-steel tank and then the clear juice was gravity fed to 400-litre 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 17% 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	: 22 November 2018
Residual Sugar	: 3.0g/l	Release date	: 1 May 2019
pH	: 3.28	Bottles	: 8905 (1484 x 6)
Total Acidity	: 6.1g/l	Cellaring	: Drink now to 5 years
Extract	: 22.5g/l	Origin	: Paarl
TSO2	: 79mg/l	IPW	: Yes