



ary Menu

## Ridgeback Chenin Blanc 2017



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*.. Ridgeback Chenin Blanc*

### ttle Analysis

**nemaker:** Toit Wessels

**in Variety:** Chenin Blanc

**Alcohol:** 13.5% vol

**pH:** 3.28

**RS:** 3.8 g/l

**Total Acid:** 6.2 g/l

**Extract:** 21.8 g/l

**TSO2:** 103 mg/l

**Bottled:** 30 November 2017

**Release Date:** 1 January 2018

**Bottles:** 8 796 bottles

**Cellaring:** Drink now to 3 years

**Origin:** Paarl

**IPW:** Yes

### Characteristics

**Type:** White

**Style:** Dry

**Taste:** Fruity

### 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.

## Blend Information

## Viticulture

South East- North West facing dryland 14 year old bush vines are grown in deep Oakleaf and Clovelly soils.

## Harvest

The grapes were handpicked on 6 February 2017 and much attention was given to only selecting the sun-kissed bunches which showed full flavour and optimal ripeness throughout.



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gar 23.50° Balling

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id 6.30g

| 3.15

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## inemaking

- The bunches 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 a combination of 300 and 400 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 27% new oak barrels and batonaged regularly to develop mouthfeel, then received a light filtration before bottling.