



RIDGEBACK

CHENIN BLANC 2020

VITICULTURE

The specially selected premium 31-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.

HARVEST DETAILS

The grapes were handpicked on 14 and 15 February 2020. 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.

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 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 Viognier was included in the blend. The wine was matured for 8 months in 19% 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.

ANALYSIS

Alcohol: 13.5% | **Residual sugar:** 3.6g/l | **Bottles:** 8085 bottles (1347 x 6) |
pH: 3.30 | **Release:** 2021 | **TA:** 6.2g/l | **Wine Of Origin:** Paarl
Extract: 23g/l | **Total SO2:** 92mg/l