

Ridgeview

*Blanc de Blancs*



The fruit is hand-picked from the Ridgeview-estate vineyard. Whole-bunch pressed to limited pressure, which gives a low yield of 62% volume to weight. A natural cold settling takes place without the use of enzymes. Fermentation at a moderate temperature of 16-18 C in stainless steel using natural yeast. Malolactic fermentation is carried out.

**Grape varieties :** 100% single estate Chardonnay from our original vineyard

**Vineyard age :** 20 year old

**Exposure :** South

**Soil :** Clay & Limestone, Flint & Loam

**Dosage at disgorgement :** 8.8 g/l

**Bottle fermentation on the lees :** 36 months

**Alcohol :** 12%

**Acidity :** 8.5 g/l

**Tasting notes :**

A delicate pale gold with silvery highlights in the glass. On the nose, concentrated quince & citrus aromas are balanced by gentle honey and brioche notes from cellar aging. White tropical fruits follow on the palate as the fine persistent bubbles create a mousse with a firm attack. A long, balanced crisp finish. Drink now or age for three to four years.

**Press Notes**

**The Wine Advocate**

2013 90 points

**AG Vinous**

2015 90 points

**Wine Enthusiast**

2015 93 points

2014 94 points

2013 91 points

**Wine & Spirits**

2014 90 points

