

Ridgeview

Blanc de Blancs

The grapes are hand-picked from the original Ridgeview vineyard. Whole bunch pressing followed by 100% malolactic fermentation.



Grape varieties 100% single estate Chardonnay from our original vineyard

Soil Clay & Limestone, Flint & Loam

Alcohol 12%

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.

Banville
Wine Merchants

www.banvillewine.com

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