

## Ridgeback Cabernet Franc / Merlot 2003

Juliet Cullinan Wine Connoisseur's Award 2005 - Gold

Swiss International Air Line Awards - Silver

Concours Mondial de Bruxelles 2005 - Gold

Full ripe fruit with juicy mid palate weight, good firm tannin structure. Upfront aromatics of plums, mulberries, black cherries with mineral and dark chocolate oak spice. Long elegant finish.

**variety :** Merlot | Merlot, Cabernet Franc

**winery :** Ridgeback Wines

**winemaker :** Cathy Marshall

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 2.5 g/l   pH : 3.63   ta : 5.7 g/l

**type :** Red   **style :** Dry   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

Gold – Concours Mondial Bruxelles 2005

Silver – Swiss International Airline Wine Awards 2005

Silver – Juliet Cullinan Wine Awards 2005

Silver – Veritas Awards 2005

4 ½ star – Grape Magazine Oct/Nov 2004

4 star John Platter 2005

Bronze – Veritas Awards 2004

Commended – Decanter World Wines Awards

### about the harvest: Merlot 2003

Grapes were handpicked on 14 February 2003

Bunches were harvested at seed ripeness

Analysis:

Sugar: 25.5° Balling

Acid: 5.76g/L

pH: 3.84

### Cabernet Franc 2003

Grapes were handpicked on 25 February 2003

Bunches were harvested at seed ripeness

Analysis:

Sugar: 23.4° Balling

Acid: 5.2g/L

pH: 3.92

**in the cellar :** Destemming with no crushing in cool misty morning

Whole berry component of 80% in fermenter

Fermented in open top stainless steel fermenters at 26-30C

Pumpovers were applied daily for extraction of flavour, aromatics and tannins.

Mash was immediately pressed after primary fermentation was completed

Wine was settled overnight in stainless steel tanks and gravity fed to 225L barrels for secondary malo lactic fermentation.

Wine was matured for 16 months in first, second and third fills French barrels.

Blending of selected barrels of Merlot and Cabernet Franc

Wine was lightly filtered into bottle

