

Ridgeback Shiraz 2003

Gold Concours Mondial Bruxelles 2005

Silver International Wine and Spirits Challenge 2006

87 points Wine Spectator

4 stars John Platter 2006

4 Star Grape Magazine April-June 2005

4 Star Wine Magazine 2005

Silver Veritas Awards 2005

Commended Decanter World Wine Awards 2005

Silver Michaelangelo Wine Awards 2005

Diamond award Winemakers choice 2005

Ripe array of plums, black olives and bay-leaves with a firm backbone of mocha, mineral and smoky oak to support. Tannins are silky with a concentrated layer of dark chocolate on the mid palate.

Mouthwatering fruit lingers long on after taste.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.63 g/l pH : 3.84 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

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ageing : For now or cellar for up to 5 years.

about the harvest: Grapes were handpicked on 17 February - 3 March 2003

in the cellar : Grapes were sorted and destalked without crushing to fermenters.

Whole berry component of about 80% in the fermenter.

Mash was fermented in open top stainless steel fermenters at 26-30 C.

Judicious pumpovers for extraction of flavour, aromatics and tannins were carried out 3 times daily.

Marc was immediately pressed after alcoholic fermentation completed and the free run and pressed fractions were consolidated in a tank.

Wine was gravity fed to 225Li barrels for secondary Malo-Lactic fermentation.

Wine was racked for clarification twice during the maturation period.

Maturation lasted for 16 months in first, second and third-fill barrels.

Blending of selected barrels just prior to filtration took place.

