

Ridgeback His Masters Choice 2004

John Platter 2007 - 3½ stars

Silver Veritas Awards 2005

Silver Decanter World Wine Awards 2006

87 points Wine Spectator

A seductive spectrum of lavender flowers, apricots, ripe figs with underlying Rhone-like pepper and proscuitto aromatics. The midpalate is richly concentrated with well seamed tannins for suppleness and support to the flamboyant fruit density.

variety : Shiraz | Shiraz, Viognier

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin :

analysis : alc : 13.53 % vol rs : 1.99 g/l pH : 3.84 ta : 5.33 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : Both Syrah and Viognier is East- West facing and are grown in Oak leaf soils. The vines are vertically shoot positioned on high trellises for optimal vine ripeness. Irrigation is scheduled according to soil moisture availability and leaf water potential profiles.

about the harvest: Grapes were handpicked on 16 February 2004. Both the Viognier and Syrah were picked at vine ripeness.

Analysis at harvest

Syrah

Sugar: 24.4 Balling

Acid: 5.25g/l

pH: 3.92

Viognier

Sugar: 25.10 Balling

Acid: 4.5g/l

pH: 3.81

in the cellar : Grapes were destemmed only without crushing.

Whole berry for Syrah was at 90% into the fermenter.

The skins of the Viognier were added to the Syrah mash prior to fermentation.

The Viognier and Syrah were pumped over regularly to extract aromatics and flavour.

Fermentation lasted for 11 days at an average temperature of 26 0Celsius.

The wine was pressed immediately after fermentation was completed.

The wine was then gravity fed to 225 litre barriques for malo lactic fermentation in barrel. (90 % first fill French oak and 10% second fill French oak).

The wine was matured for 14 months in oak.

A light filtration prior to bottling took place.

