

Ridgeback Viognier 2005

John Platter 2007 - 4 stars

Veritas 2006 - Gold

Old Mutual Trophy Wine Show 2006 - Silver

87 points Wine Spectator

Vibrant, rich yet with a fresh array of apricots, limes, white peach and orange blossoms well supported by blonde-tobacco oak spice. Long mineral finish is persistent.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 15.5 % vol rs : 5.27 g/l pH : 3.75 ta : 6.25 g/l

type : White wooded

pack : Bottle **closure :** Cork

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ageing : Drink now to 3 years

in the vineyard : East-West facing vertical shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements.

about the harvest: Grapes were handpicked on 9 February 2005. Bunches were picked at full ripeness.

Analysis -

Sugar: 25.1° Balling

Acid: 4.8g/l

pH: 3.88

in the cellar : Grapes were destemmed without crushing. Wholeberry component to press at about 70%. Juice settled overnight with pectolytic enzyme in stainless steel tanks. Clear juice was gravity fed to 225 litre barriques (100% French Oak). All barriques were fermented spontaneously ie no commercial yeasts were used. Wine was matured for 14 months and batonnaged regularly to develop mouthfeel. Wine was given a light filtration to bottling.

Bottled: 26 April 2006

