

Ridgeback Cabernet Franc / Merlot 2004

John Platter 2007 - 4 stars

Veritas 2006 - Bronze

Refined, restrained, elegant yet intense and rich on the midpalate. Violets, lead pencil and mineral aromatics tightly balanced. Long finish supported by gravelly and toasty oak tannins.

variety : Merlot | 62% Merlot, 38% Cabernet Franc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 1.37 g/l pH : 3.71 ta : 5.92 g/l

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

pack : Bottle **closure :** Cork

John Platter 2007 - 4 stars

Veritas 2006 - Bronze

about the harvest: Merlot 2004

Merlot was harvested on 11th February 2004

Analysis:

Sugar: 24.4° Balling

Acid: 5.2g/L

pH: 3.9

Cabernet Franc 2003

Cabernet Franc was harvested on 13th February 2004

Analysis:

Sugar: 24° Balling

Acid: 5.1g/L

pH: 3.8

in the cellar : All of the above were destemmed without crushing. Whole berry component was 80% in the stainless steel tank fermenters.

Must was inoculated with commercial yeast strains best suited to the two varieties. Daily pump over's were given twice to three times daily to extract colour, tannin and flavour.

Fermentation lasted for 10 days on Cabernet Franc at max 29 C and 8 days on Merlot at 28C

Wine was gently pressed and free run was consolidated with press fractions.

The wine was gravity fed to second and third filled French casks for secondary malolactic fermentation.

The wine matured in 225li casks for 16 months

The chosen casks for both varieties was assembled in the blend prior filtration and bottling.

