

Ridgeback Viognier Natural Sweet 2006

A delicate assortment of litchie, apricots, white peaches and hazelnuts. The sweet forward fruit flavours are well balanced with a line of racy green apple.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin :

analysis : **alc** : 11 % vol **rs** : 80 g/l **pH** : 2.91 **ta** : 7.9 g/l

type : White

pack : Bottle **size** : 0 **closure** : Cork

ageing : Drink now until 3-5 years.

in the vineyard : North-South facing vertical shoot positioned vines are grown in Oakleaf soils.

about the harvest: Grapes were handpicked on 28 February 2006. Bunches were picked at full ripeness.

Average yield: 4 tons/ha

Grape Analysis -

Sugar: 28.5° Balling

Acid: 5.0g/l

pH: 3.89

in the cellar : Grapes were crushed and left overnight in the press with dry ice. The juice was then settled for 24 hours at 10Å° C. A sweet wine commercial yeast strain was inoculated and fermented for 26 days. The fermentation was arrested and lightly fined and filterd for clarity.

Bottled: 21 July 2006

