

Ridgeback Cabernet Sauvignon 2004

2008 Concours Mondial de Bruxelles â€” Silver Medal

Veritas 2007 - Gold

John Platter 2007 - 3½ stars

This wine has full, ripe yet classic floral and blackcurrant aromatics. A restrained, suede-like textured tannic structure with a juicy intense core of cassis fruit with a long, mineral dry finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.80 % vol rs : 3.28 g/l pH : 3.88 ta : 6.03 g/l
wooded

pack : Bottle **closure :** Cork

Gold - Veritas Awards 2007

Silver - Concours Mondiale Bruxelles 2008

ageing : Cellaring for 5-8 years.

in the vineyard : Clones 13C, 46C, 15/179 were planted in 1998-2001. All the vines are vertically shoot position trellised and south facing on Oakleaf soils. Careful monitoring of irrigation requirements is conducted and applied according to scientific soil moisture potentials.

about the harvest: Grapes were handselected and picked on 20 february 2004. The small bunches were in excellent condition and harvested at vine ripeness.

Grape Analysis -

Sugar: 25° Balling

Acid: 5.0 g/l

pH: 3.99

in the cellar : Only destemming was used and about 90% wholeberry fraction was found in the fermenter. The must was soaked overnight at 12° C to extract colour and a local commercial yeast strain was inoculated the next day. A controlled fermentation temperature of 26°-30° C was maintained for a 14 day period. After primary fermentation completed, the mash was pressed and the wine was gravity fed to 225 litre new French barriques for secondary Malo-lactic fermentation. The wine was matured for 24 months and barriques were selected and assembled for a light fining and filtration just prior to bottling.

