

## Ridgeback Sauvignon Blanc 2007

Upfront lemon/lime notes evolve to a tropical spectrum of guava, litchi and pear. A hint of gooseberry lingers on the midpalate which carries to a clean citrus finish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Ridgeback Wines

**winemaker :** Toit Wessels

**wine of origin :** Coastal

**analysis :** alc : 13.14 % vol   rs : 1.17 g/l   pH : 3.18   ta : 6.02 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

**in the vineyard :** North-South facing vines are trellised on vertical shoot positioned trellises to protect delicate flavours from being burned off. The vines grow in deep Oak leaf soils that are irrigated according to sophisticated soil moisture schedules monitored regularly.

**about the harvest:** Grapes were handpicked on 15 January 2007. Grapes were picked at optimal fruit flavour profiles.

Grape Analysis -

Sugar: 22.2° Balling

Acid: 7.44 g/l

pH: 3.21

**in the cellar :** Grapes were destemmed only and pressed under reductive conditions. Then the juice was settled with pectolytic enzyme for 24 hours at 10° Celsius before being racked and inoculated with selected commercial yeast cultures. Fermentation occurred at 12°-14° Celsius for 17 days. The fruit flavors were retained by careful reductive juice and wine management from grape to bottle. A light filtration was conducted to bottling.

