

Ridgeback Shiraz 2004

4 stars John Platter 2007

Silver Michelangelo Awards 2006

Silver Veritas 2006

Bronze International Wine Challenge 2007

Commended Decanter World Wine Awards 2007

Broad spectrum of black pepper, prosciutto aromas with finely structured seamless and restrained tannins, backed up by a juicy core of plums, savoury black olives and brewed coffee.

Enjoy over time with game, oxtail, lamb, ostrich and a hearty soup.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.37 % vol rs : 1.93 g/l pH : 3.80 ta : 5.98 g/l

type : Red style : Dry body : Full taste : Fruity wooded

pack : Bottle closure : Cork

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ageing : For now or cellar for 5-8 years.

in the vineyard : Clones SH1A, SH2IA, SH3A were planted in 1998-200. Vines are grown on vertical shoot positioned trellises. Shiraz vines are double cordon, armed with 6-8 bearers on the arms and are south facing. Scheduled irrigation is given from spring to autumn according to scientific moisture potential profiles.

about the harvest: Grapes were hand picked and hand selected in the vineyard on 25-28 February 2004. The bunches were in excellent condition and harvested at vine ripeness.

Grape Analysis:

Sugar: 24.4° - 25° Balling.

Acidity: 5.0 g/l

pH: 3.96

in the cellar : Only destemming with no crushing of berries was used. Whole berry component of about 80% went to stainless steel fermenters. Then the must was fermented with local commercial yeast under controlled cooling conditions of 26°-28° C for 14 days. After fermentation was completed, mash was pressed and then gravity fed to 225 litre French barriques for Malo-lactic fermentation. Wine was matured in 30% new French oak and 70% second and third year old French oak for 19 months. A light fining and filtration prior to bottling.

