

## Ridgeback Viognier 2006

2007 Michelangelo International Wine Awards - Silver Medal

Fresh upfront lime and white peach with notes of orange rind and glazed pineapple is well supported by clove oak spice. This full bodied white wine impresses with a long mineral finish and nutty aftertaste.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin :

analysis : alc : 14.5 % vol rs : 2.30 g/l pH : 3.34 ta : 7.34 g/l

type : White    wooded

pack : Bottle    size : 0    closure : Cork

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ageing : Drink now to 3 years.

**in the vineyard :** East-West facing vertical shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements.

**about the harvest:** Grapes were handpicked on 14 February 2006. Bunches were picked at full ripeness.

Analysis -

Sugar: 25.1° Balling

Acid: 4.85 g/l

pH: 3.65

**in the cellar :** Grapes were destemmed without crushing. Wholeberry component to press at about 70%. Juice settled overnight with pectolytic enzyme in stainless steel tanks. Clear juice was gravity fed to 225 litre barriques (100% French Oak). All barriques were fermented spontaneously so no commercial yeasts were used. Wine was matured for 14 months and batonnaged regularly to develop mouthfeel. Wine was given a light filtration to bottling.

Bottled: 20 June 2007

