

Vansha Shiraz 2007

A medium bodied red wine with white pepper, sweet red fruit and mineral earthiness supported by a fine oak tannin structure and a long savoury finish.

variety : Shiraz | Shiraz

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 1.84 g/l pH : 3.79 ta : 5.91 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

John Platter 2007 - 3 stars

Veritas 2006 - Bronze

Wine of the Month Club Award 2009

in the vineyard : North-south facing vineyards are grown in a combination of Glenrosa and Oakleaf soils. The vines are vertically shoot positioned on high trellises for optimal vine ripening. Irrigation is scheduled according to soil moisture requirement and leaf water potential profiles.

about the harvest:

Grapes were handpicked on 22 February 2007.

Analysis:

Sugar: 24.8 Balling

Acidity: 5.2g/l

pH: 3.8

in the cellar : * Grapes were sorted and destalked without crushing to fermenters.

* Whole berry component of about 80% in the fermenter.

* Mash was fermented in open top stainless steel fermenters at 26-28 C.

* Pumpovers for extraction of flavour, aromatics and tannins were carried out twice daily to enhance softer fruit characteristics.

* The mash was immediately pressed after alcoholic fermentation completed and the free run and pressed fractions were consolidated in a tank.

* Wine was inoculated for secondary Malo-Lactic fermentation in tank.

* Oak chips were added at the start of MLF to ensure better integration and mouthfeel.

* Wood contact lasted for 3 months which ensured softer tannins for early consumption.

* A light filtration occurred immediately before bottling.

Bottled: July 2007

Production: 18,138 Bottles

Release: August 2007

