

## Ridgeback Shiraz 2005

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### 2008 Michelangelo International Awards - Silver Medal

A complex array of 'fynbos', white pepper, black olives and red berries. Silky tannins and dry oak spice compliment the long savoury finish.

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

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**variety :** Shiraz | 100% Shiraz

**winery :** Ridgeback Wines

**winemaker :** Cathy Marshall

**wine of origin :** Paarl

**analysis :** alc : 12.5 % vol    rs : 1.60 g/l    pH : 3.79    ta : 5.93 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

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

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Silver Michelangelo Award 2008

4 ½ star – John Platter 2009

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

### 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 11 February - 23 February 2005

Grape Analysis:

Sugar: 24 Balling.

Acidity: 5.2g/l

pH: 3.8

