

## Ridgeback Sauvignon Blanc 2008

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A fresh upfront array of lime, pear and litchi evolve to notes of guava and passion fruit on the palate and a flinty minerality lingering on the aftertaste.

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

**winery** : Ridgeback Wines

**winemaker** : Toit Wessels

**wine of origin** : Coastal

**analysis** : **alc** : 12.5 % vol **rs** : 1.7 g/l **pH** : 3.40 **ta** : 6.20 g/l

**type** : White

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

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**in the vineyard** : North-South facing vines are trellised on vertical shoot positioned trellises to protect the delicate flavours from being destroyed. 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 11th 18th and 26th of January 2008 Bunches were picked at varying degrees of ripeness to maximise complexity and overall flavour range.

Analysis:

Sugar: 17° Balling; 19.7° Balling; 22.9° Balling

Acid: 11.2g/l; 7.26g/l; 5.27g/l

pH 3.01; 3.41; 3.42

