

Vansha Dry Red 2007

Sweet red berries evolve to a mineral mintiness and hints of leather where a juicy midpalate is well supported by the firm oak tannin structure and long, dry finish.

variety : Shiraz | 59% Merlot, 23% Cabernet Sauvignon, Shiraz, Petit Verdot, Cinsaut

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.23 g/l pH : 3.69 ta : 5.90 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : There are 5 varieties used in this blend:

- * Merlot 59%
- * Cabernet Sauvignon 23%
- * Petit Verdot, Shiraz, Cinsaut

about the harvest:

Merlot (27 January 2007) Cabernet Sauvignon(14 February 2007)

Sugar: 24.53 B 24.49 B

Acid: 5.58g/l 5.52g/l

pH: 3.72 3.77

in the cellar :

- * Both varieties were destemmed only. Merlot was fermented separately from Cabernet Sauvignon.
- * Whole berries were fermented at 27-30 degrees celsius with commercial yeast strains suited for the varieties.
- * Wines were allowed to ferment to near dryness and removed from skins in order to retain softness and minimise skin tannin extraction.
- * Both wines were only briefly matured on oak chips so that the accent is on the fruit expression.
- * The wine was then blended: 59% Merlot , 23% Cabernet Sauvignon and the remaining 18% consists of Shiraz, Petit Verdot and Shiraz for complexity and softness..
- * A light fining followed by filtration before bottling took place

Bottled: 17 July 2007

Production: 14666 bottles

Release: September 2007

