

Ridgeback Shiraz 2006

A complex array of violets, pepper spice, black olives and liquorice. Silky tannins are supported by a firm, elegant structure and long savoury finish.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 1.43 g/l pH : 3.68 ta : 6.05 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

Silver Michelangelo Award 2009

4 star – John Platter 2010

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 monitoring and leaf water potential profiles.

about the harvest:

- Grapes were handpicked on 27 February - 13 March 2006
- **Analysis:**

Sugar	24.6° Balling
Acidity	5.35g/l
pH	3.75

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 - 30° C.
- Judicious pumpovers for extraction of flavour, aromatics and tannins were carried out 3 times daily.
- The mash was immediately pressed after alcoholic fermentation completed and the free run and pressed fractions were consolidated in a tank.
- Wine was gravity fed to 225 litre barrels for secondary Malo-lactic fermentation.
- Wine was racked for clarification twice during the maturation period.
- Maturation lasted for 18 months in first, second and third-fill barrels.
- Blending of chosen barrels just prior to filtration took place.
- Bottles: 24829
- Type of Yeast: WE 372
- Types of Barrels: Gillet; D & J; Francois Frere; Bernard

