

## Ridgeback Sauvignon Blanc 2009

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

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

**winery :** Ridgeback Wines

**winemaker :** Toit Wessels

**wine of origin :** Coastal

**analysis :** alc : 13 % vol   rs : 3.05 g/l   pH : 3.44   ta : 5.95 g/l

**type :** White

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

**in the vineyard :** East-West facing vines are trellised on vertical shoot positioned trellises to protect the delicate flavours from being destroyed. The vines grow in deep Oakleaf soils that are irrigated according to soil moisture schedules monitored regularly.

**about the harvest:** Grapes were handpicked on 11th, 13th and 16th of January 2009

- Bunches were picked at varying degrees of ripeness to maximise complexity and overall flavour range.
- **Analysis:**

<i>Sugar</i>	<i>20° Balling</i>	<i>19.7° Balling</i>	<i>22.9° Balling</i>
<i>Acid</i>	11.2g/l	7.26g/l	5.27g/l
<i>pH</i>	3.01	3.41	3.42

**in the cellar :**

- Grapes were destemmed only to press under reductive conditions.
- Juice was settled with pectolytic enzyme for 48 hours at 9° Celsius before being racked and inoculated with chosen commercial yeast cultures.
- Fermentation at 12° - 14° Celsius for 20 days duration.
- Two barrel fermented portions were also included for complexity and mouth-feel.
- Fruit flavors were retained by careful reductive juice and wine management from grape to bottle.

