

Ridgeback Rose 2009

Intense strawberry sorbet and fresh summer berries are complemented by a fresh palate with hints of fudge and Turkish Delight on the finish.

variety : Shiraz | 90% Shiraz 10% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.63 g/l pH : 3.30 ta : 5.91 g/l

type : Rose

pack : Bottle **closure :** Cork

about the harvest: All grapes were handpicked at vine ripeness

	Shiraz	Viognier
Sugar	24° Balling	23.5° Balling
Acid	5.57g/l	5.92g/l
pH	3.68	3.40

in the cellar :

- The Shiraz was destemmed maintaining an 80% wholeberry component and given 4 hours of skin contact, thereafter reductively handled until bottling.
- The Viognier was oxidatively managed and fermented in oak barrels, then aged for 14 months.
- Fermentation in stainless steel for Shiraz lasted 18 days at 14° C whilst Viognier was fermented without commercial yeast for 8 days at 20° C.
- Wines were blended and lightly filtered prior to bottling.

