

Ridgeback Merlot 2006

Perfumed aromatics of ripe plum, mint, black olive and oak spice are complimented by a firm structure with suede tannins and a long juicy finish.

variety : Merlot | 100% Merlot

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.55 % vol rs : 2.31 g/l pH : 3.52 ta : 6.23 g/l

type : Red

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

ageing : 5 to 8 years

in the vineyard : North-South facing vineyards are grown in deep Oakleaf soils and are vertically shoot positioned. The vines are irrigated according to soil moisture availability and leaf water potential schedules.

about the harvest: Grapes were handpicked on 8 - 9 February 2005.

- Bunches were healthy and harvested at optimal vine and seed ripeness.

• **Analysis:**

Sugar	24.5° Balling
Acidity	5.5g/l
pH	3.75

in the cellar :

- Destemming with no crushing in cool, misty morning.
- Whole berry component of 80% in fermenter.
- Fermented in stainless steel fermenters at 26 - 30° Celsius.
- Pumpovers were applied twice daily to extract flavour and tannins for structure.
- Mash was pressed immediately after primary fermentation was completed.
- Wine was gravity fed to 225 litre barriques for secondary or Malo-lactic fermentation.
- Wine was matured in 90% new French oak for 19 months.

