

Ridgeback Journey 2005

An elegant array of dark fruit, pencil shavings and mineral aromatics with a hint of mint and leather. Complimented by a neat structure with suede tannins and oak spice lingering on the long finish.

variety : Merlot | 55% Merlot, 25% Cabernet Sauvignon, 20% Cabernet Franc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.28 g/l pH : 3.64 ta : 6.11 g/l

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

pack : Bottle **closure :** Cork

Silver Mondiale Concours Bruxelles
4 star - John Platter 2010

about the harvest:

- Merlot was harvested on 9 February 2005, Cabernet Sauvignon on 21 February and Cabernet Franc on 17 February 2005.
- The above components were kept separate until blending just prior to bottling.

	<i>Merlot</i>	<i>Cabernet Sauvignon</i>	<i>Cabernet Franc</i>
<i>Sugar</i>	<i>24.8° Balling</i>	<i>24.4° Balling</i>	<i>23.6° Balling</i>
<i>Acid</i>	<i>5.1g/l</i>	<i>5.2g/l</i>	<i>5.35g/l</i>
<i>pH</i>	<i>3.8</i>	<i>3.9</i>	<i>3.72</i>

in the cellar :

- All of the above were destemmed without crushing. Wholeberry component was 80% in the stainless steel tank fermenters.
- Must was inoculated with commercial yeast strains best suited to the two varieties.
- Daily pump overs were given twice to three times daily to extract colour, tannin and flavour.
- Fermentation lasted for 10 days on Cabernet Franc at 27° - 29° C and 8 days on Merlot and Cabernet Sauvignon at 26° - 28° C.
- Wine was gently pressed and free run was consolidated with press fractions.
- The wine was gravity fed to second and third filled French casks for secondary Malo-lactic fermentation.
- The wine matured in 225 litre casks for 20 months.
- The chosen casks for both varieties were assembled in the blend prior filtration and bottling.

