

## Ridgeback Cabernet Franc 2007

Intense, upfront dark plum and juicy blackcurrant with a hint of mint. Firm tannins and an elegant mineral concentration are supported by a lingering pepper wood spice.

**variety** : Cabernet Franc | 100% Cabernet Franc

**winery** : Ridgeback Wines

**winemaker** : Toit Wessels

**wine of origin** :

**analysis** : alc : 14.0 % vol   rs : 2.83 g/l   pH : 3.73   ta : 6.04 g/l

**type** : Red

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

Silver Veritas 2009  
4 Star – John platter 2010

**ageing** : 5 to 8 years

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

**about the harvest**: Grapes were handpicked on 9 March 2007 at optimal physiological ripeness.

**in the cellar** : Bunches were destemmed with no crushing in order to retain an 80% whole berry component. The grapes were fermented for 8 days in an open top stainless steel fermenter using a commercial yeast strain and gentle pumpovers were conducted twice daily to extract flavour and tannins. Fermentation temperatures were controlled at 26 - 28 degrees Celsius. The wine was pressed and gravity fed to 225 litre barriques for secondary Malolactic fermentation which lasted 32 days. The wine was matured in first, second and third fill French barrels where regular tasting ensured that the wine was optimally aged and ready for bottling at 20 months. A light filtration was given prior to bottling.

Bottled: November 2008  
Release Date: November 2009  
Bottles: 5510

