

Ridgeback Viognier Natural Sweet 2010

A hedonistic spectrum of ruby grapefruit, orange blossoms, honey, glace pineapple and white peach supported by a seamless line of lime zest acidity.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : **alc** : 9.5 % vol **rs** : 173 g/l **pH** : 3.12 **ta** : 9.3 g/l

type : White **style** : Sweet **taste** : Fruity

pack : Bottle **closure** : Cork

3½ Stars John Platter 2012

ageing : 1 - 3 years

in the vineyard : The Viognier vines used for this opulent wine are planted in a north-south row direction in Oakleaf soils. This enables maximum sunlight exposure for the bunches. Each bunch stalk was nipped to encourage dehydration of berries and concentration of flavour while still on the vine.

about the harvest:

- Grapes were handpicked on 24 February 2010.
- Bunches were picked at full ripeness.
- A yield of 4 tons per hectare was produced.

Grape Analysis

Sugar: 32.2° Balling

Acid: 5.0g/l

pH: 3.90

in the cellar : Whole bunches were pressed using dried ice to preserve all flavour. Juice was settled for 48 hours at 10° C. A sweet wine commercial yeast strain was inoculated and fermented for 32 days. The fermentation was arrested, then lightly fined and filtered for clarity prior to bottling.

Production: 4750 bottles

