

Ridgeback Rosé 2010

Strawberry sorbet and rose petal are complemented by a fresh palate and juicy summer berries on the lingering finish.

variety : Shiraz | 91% Shiraz, 9% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.7 g/l pH : 3.14 ta : 5.6 g/l

type : Rose **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

Silver Michelangelo Award 2010
Best Value Award 2010

ageing : 1 - 2 years

about the harvest: All grapes were handpicked at vine ripeness

	Shiraz	Viognier
Sugar	22.5° Balling	23.5° Balling
Acid	5.47g/l	5.85g/l
pH	3.65	3.45

in the cellar :

- The Shiraz was destemmed maintaining an 80% wholeberry component and given 4 hours of skin contact during a light pressing. Thereafter the juice was reductively handled until bottling. The Viognier was pressed and after settling, the clear juice was racked to 225 litre French oak barrels where fermentation was completed.
- Fermentation in stainless steel tanks for Shiraz lasted 18 days at 14° C whilst Viognier was fermented in barrel without commercial yeast for 8 days at 20° C.
- Wines were then blended and lightly filtered prior to bottling.

