

Ridgeback Merlot 2008

Perfumed aromatics of ripe plum, mint, black olive and oak spice are complemented 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** : 14.15 % vol **rs** : 2.9 g/l **pH** : 3.58 **ta** : 5.9 g/l

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

pack : Bottle **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 19 February 2008.
- Bunches were healthy and harvested at optimal vine and seed ripeness.

Analysis

Sugar	24.8° Balling
Acidity	5.3g/l
pH	3.77

in the cellar :

- The bunches were destemmed with minimal crushing retaining a whole berry component of 80% in fermenter.
- Fermented in open stainless steel fermenters at 26° C - 28° C.
- 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 Malolactic fermentation.
- Wine was matured in 60% new French oak barrels for 18 months and then lightly filtered prior to bottling.

