

Ridgeback Shiraz 2007

A complex array of violets, pepper spice, black olives and liquorice. Silky tannins are supported by a firm, elegant structure and long savoury finish.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.76 % vol rs : 2.3 g/l pH : 3.84 ta : 6.00 g/l

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

pack : Bottle **closure :** Cork

Gold Concours Mondial Bruxelles Award 2010

Double Gold Veritas Award 2010

Silver Michelangelo Award 2010

4 star – John Platter 2011

ageing : For now or cellar for 5 - 8 years.

in the vineyard : North-South facing vineyards are grown in a combination of Glenrosa and Oakleaf soils. The vines are vertically shoot positioned on high trellises for optimal vine ripening. Irrigation is scheduled according to soil moisture monitoring and leaf water potential profiles.

about the harvest:

- Grapes were handpicked on 13 - 21 February 2007.

Analysis

Sugar	24.7° Balling
Acidity	5.15g/l
pH	3.75

in the cellar :

- Grapes were destalked with minimal crushing.
- Whole berry component of about 80% in the fermenter.
- Mash was fermented in open top stainless steel fermenters at 24° C - 28° C.
- Judicious pumpovers for extraction of flavour, aromatics and tannins were carried out 3 times daily.
- The mash was immediately pressed after alcoholic fermentation completed and the free run and pressed fractions were consolidated in a tank.
- Wine was gravity fed to 225 litre barrels for secondary Malolactic fermentation.
- Wine was racked for clarification twice during the maturation period.
- Maturation lasted for 18 months in first, second and third-fill barrels.
- Blending of selected barrels just prior to filtration took place.

Production: 20 070 Bottles

