

Ridgeback His Masters Choice 2006

Layers of dark fruit, lavender and liquorice with hints of black cherry. Supple tannins and a rich mid-palate give way to lingering flavours of ripe fruit and spice.

variety : Shiraz | 85% Shiraz, 15% Mourvèdre

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 1.91 g/l pH : 3.83 ta : 5.49 g/l

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

pack : Bottle **closure :** Cork

3½ Stars John Platter 2009

ageing : 5 to 8 years

in the vineyard : The Shiraz and Mourvèdre vineyards are east-west facing and are grown in 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 22nd February and 8th March 2006.
- Both Shiraz and Mourvèdre were picked at optimal physiological ripeness.

Analysis

| | Shiraz | Mourvedre |
|-------|---------|-----------|
| Sugar | 24.1° B | 24.5°B |
| Acids | 5.45 | 5.30g/l |
| pH | 3.80 | 3.85 |

in the cellar :

- The Shiraz and Mourvèdre grapes were destemmed only without crushing.
- Fermentation in both wines occurred at 24° C - 26° C and pumpovers were done twice daily to extract aromatics and flavour. Fermentation lasted 8 days.
- The wines were pressed immediately after fermentation was completed and then gravity fed to 225 litre barrels for Malolactic fermentation in barrel.
- Maturation in first and second fill barrels lasted for 18 months.
- The wines were then blended and lightly filtered prior to bottling.
- Type of Yeast: WE 372
- Types of Barrels: Gillet; D & J; Francois Frere; Bernard
- Bottling Date: September 2007

