

Ridgeback Journey 2006

An elegant array of dark fruit, pencil shavings and mineral aromatics with a hint of mint and leather. Complemented by a neat structure with suede tannins and oak spice lingering on a long finish.

variety : Merlot | 47% Merlot, 45% Cabernet Franc, 8% Cabernet Sauvignon

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.1 % vol rs : 2.3 g/l pH : 3.53 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

about the harvest:

- Merlot was harvested on 8 February, Cabernet Sauvignon on 17 March and Cabernet Franc on 8 March 2006.
- The above components were kept separate until blending just prior to bottling.

	<i>Merlot</i>	<i>Cabernet Franc</i>	<i>Cabernet Sauvignon</i>
<i>Sugar</i>	<i>25° Balling</i>	<i>24.5° Balling</i>	<i>23.8° Balling</i>
<i>Acid</i>	<i>5.0g/l</i>	<i>5.1g/l</i>	<i>5.21g/l</i>
<i>pH</i>	<i>3.85</i>	<i>3.8</i>	<i>3.78</i>

in the cellar :

- All of the above were destemmed without crushing. Wholeberry component was 80% in the open stainless steel fermenters.
- Must was inoculated with commercial yeast strains best suited to the varieties.
- Pump overs were given twice to three times daily to extract colour, tannin and flavour.
- Fermentation lasted for 10 days on Cabernet Franc at 27° - 29° C and 8 days on Merlot and Cabernet Sauvignon at 26° C - 28° C.
- Wine was gently pressed and free run was consolidated with press fractions.
- The wine was gravity fed to first, second and third fill French casks for secondary malo-lactic fermentation.
- The wine matured in 225 litre casks for 17 months.
- The selected casks for all three varieties were assembled in the blend prior to filtration and bottling.

Bottling Date: 30 August 2007

Production: 21 066 h/l

