

Ridgeback Viognier 2008

Ripe, perfumed aromas of white peach, orange blossoms and dried apricots evolve to a fresh yet rich mid-palate and long citrus finish.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 2.2 g/l pH : 3.54 ta : 5.8 g/l

type : White **style** : Off Dry **wooded**

pack : Bottle **closure** : Cork

3½ star - John Platter

ageing : Drink now to 5 years.

in the vineyard : East-West facing vertical shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements.

about the harvest: Grapes were handpicked on 28 and 29 January 2008.

- Bunches were picked at full ripeness.

• **Analysis:**

Sugar	25.3° Balling
Acid	4.92g/l
pH	3.59

in the cellar : Grapes were destemmed without crushing.

Wholeberry component to press at about 70%

Juice settled overnight with pectolytic enzyme in stainless steel tanks.

Clear juice was gravity fed to 225 litre barriques (100% French Oak)

All barriques underwent natural fermentation and no commercial yeasts were used.

Wine was matured for 7 months and batonaged regularly to develop mouthfeel then received a light filtration before bottling.

Types of Barrels Used: D & J; Saury; Bernard

Bottling Date: 4 September 2008

Release Date: July 2009

Bottles: 9155

Type of Yeast: CY 3079

