

Ridgeback Cape Ruby 2009

The Shiraz grapes destined for our Cape Ruby were soaked in the African sun and only harvested once fully ripe resulting in elegant notes of liquorice, mineral spice and dark berry, well supported by a creamy palate and lingering finish.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin :

analysis : alc : 17.5 % vol rs : 110 g/l pH : 3.46 ta : 6.0 g/l

type : Fortified **style :** Sweet **taste :** Mineral

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

ageing : Maturation Potential: 3 - 5 years

in the vineyard : The Shiraz grapes destined for our Cape Ruby were grown in Oakleaf soils in a North-South facing vineyard to ensure maximum sun exposure and rich, ripe flavour concentration.

about the harvest:

- Grapes were handpicked on 4 March 2009.
- Bunches were picked at full ripeness.

Analysis

Sugar	27° Balling
Acid	5.0g/l
pH	3.85

in the cellar : Bunches were destemmed into bins without crushing and a whole berry component of 80% was maintained. After inoculation punch-downs were done every 2 hours for the first 2 days to ensure maximum soft extraction. The wine was pressed at 15.6° Balling and fortified with brandy spirits. The fortified wine was then gravity fed to old 225 litre French oak barrels where maturation lasted 12 months. A light filtration occurred before bottling.

Bottled: 15 April 2010

Release Date: June 2010

Production: 1 328 bottles

