

## Ridgeback Viognier 2009

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 : 13.96 % vol    rs : 2.9 g/l    pH : 3.45    ta : 6.4 g/l

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

**pack :** Bottle    **closure :** Cork

Silver - Veritas Award 2010

4 stars - John Platter 2011

**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 3 and 5 February 2009.

- Bunches were picked at full ripeness.

- Analysis:

Sugar	24.8° Balling
Acid	4.99g/l
pH	3.51

**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 60% new 225 litre French oak barrels.
- All barrels underwent natural fermentation for the first 5 balling and were then inoculated with a commercial yeast strain to ensure a clean ferment to dryness.
- Wine was matured for 10 months and batonaged regularly to develop mouthfeel then received a light filtration before bottling.

Bottling Date: 9 December 2009

Bottles: 5165

Type of Yeast: CY 3079

