

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

