

Ridgeback Cabernet Sauvignon 2008

Classic upfront notes of liquorice, clove, dried herbs and black olive. Elegant, firm tannins with wood spice and earthy minerality lingering on the aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 1.3 g/l pH : 3.81 ta : 6.1 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

3½ Stars John Platter 2011
Silver Veritas 2011

ageing : Cellaring for 5 - 8 years.

in the vineyard : North-South facing vineyards are vertically shoot positioned. The vines are grown in deep Oak leaf soils and are irrigated according to soil moisture availability and leaf water potential.

about the harvest: Grapes were handpicked on 4 April 2008 at physiological ripeness.

in the cellar :

- Bunches were destemmed with no crushing.
- 80% whole berry was fermented in stainless steel fermenters.
- Gentle pumpovers twice daily to extract flavour and tannins were conducted.
- Fermentation with a commercial Cabernet yeast strain lasted for 10 days at 24° - 28° C.
- Wine was pressed and gravity fed to 225 litre barriques for secondary Malolactic fermentation.
- The wine matured for 20 months in 60% new French oak barrels.
- A light filtration was given prior to bottling

Bottled: November 2009

Release Date: January 2011

Bottles: 10 364

