

Vansha (SGMV) 2010

A medium bodied red wine with floral aromatics of dark cherries, liquorice and wood spice. The firm oak tannin structure is well supported by a creamy mid-palate and long savoury finish.

variety : Shiraz | 80% Shiraz, 10% Grenache, 8% Mourvèdre, 2% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.63 ta : 6.0 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

about the harvest:

	Shiraz	Grenache	Mourvèdre	Viognier
Sugar	224.5° B	23.7° B	25.2° B	24.1° B
Acid	5.25	5.65	5.25	5.55
pH	3.75	3.60	3.85	3.65

in the cellar :

- The 3 red varieties were destemmed only. Shiraz, Grenache and Mourvèdre were fermented separately in open top stainless steel fermenters.
- The red wines were fermented at 24° - 28° C with commercial yeast strains suited to the varieties. An 80% whole berry component ensured gentle extraction. The wines were removed from the skins before complete dryness in order to retain softness and minimize seed and skin tannin extraction.
- The Viognier grapes were crushed, pressed and allowed to settle for 2 days at 10 degrees Celsius. The clear juice was then gravity fed to 225 litre French oak barrels and underwent natural ferment to dryness. The wine was aged for 10 months and stirred monthly to encourage the development of mid-palate and length.
- All red wines underwent MLF and 10 months of ageing in first, second and third fill barrels to ensure good wood/fruit balance.
- The wine was then blended and lightly filtered shortly before bottling.

Bottled: 17 December 2010

Production: 18 160 Bottles

