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# Ridgeback Shiraz Rosé 2011

Fresh summer berries and strawberry sorbet are complemented by hints of rose petal on a creamy mid-palate and long silky finish.




**variety :** Shiraz | 98% Shiraz, 2% Viognier
**winery :** Ridgeback Wines
**winemaker :** Toit Wessels
**wine of origin :** Coastal
**analysis :** **alc :** 13.5 % vol **rs :** 3.1 g/l **pH :** 3.32 **ta :** 5.6 g/l
**type :** Rose **style :** Dry **taste :** Fruity
**pack :** Bottle **closure :** Cork

Best Value 2011

**ageing :** 1 - 2 years

**about the harvest:** All grapes were handpicked at vine ripeness. The Shiraz grapes were harvested on 8 February 2011 and the Viognier grapes were harvested on 27 January 2011.

| | Shiraz | Viognier |
|---|---|---|
| Sugar | 22.1° B | 23.5° B |
| Acid | 5.25g/l | 5.75g/ |
| pH | 3.43 | 3.45 |

**in the cellar :**

- The Shiraz grapes were destemmed maintaining an 80% wholeberry component and given 4 hours of skin contact during a light pressing. Thereafter the juice was reductively handled until bottling.
- The Viognier grapes were pressed on 27 January 2011. After settling the clear juice was racked to 225 litre French oak barrels where fermentation was completed.
- Fermentation in stainless steel tanks for Shiraz lasted 25 days at 15°C whilst Viognier was fermented in barrel without commercial yeast for 8 days at 20°C.
- Wines were then blended and lightly filtered prior to bottling.

Bottling date: 31 March 2011
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Production: 7 195 bottles
Release: June 2011