

Ridgeback Sauvignon Blanc 2011

A fresh tropical array of pineapple, summer melon and lemon zest evolve to notes of ripe guava on the palate and flinty minerality lingering on the aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 12.7 % vol rs : 3.10 g/l pH : 3.35 ta : 6.5 g/l

type : White **style :** Dry **taste :** Mineral

pack : Bottle **closure :** Cork

Best Value Award 2011

in the vineyard : The vineyards used to produce our Sauvignon Blanc are planted in an East-West direction to avoid direct sun exposure of the bunches and to protect the delicate tropical flavours. The vines grow in deep Oakleaf soils irrigated according to soil moisture availability and leaf water potential.

about the harvest: Grapes were handpicked on 17th, 20th and 25th of January 2011

- Bunches were picked at varying degrees of ripeness to maximise complexity and overall flavour range.

• **Analysis:**

<i>Sugar</i>	<i>19° Balling</i>	<i>21.5° Balling</i>	<i>22.1° Balling</i>
<i>Acid</i>	<i>10.4g/l</i>	<i>7.35g/l</i>	<i>6.0g/l</i>
<i>pH</i>	<i>2.95</i>	<i>3.10</i>	<i>3.35</i>

in the cellar :

- Grapes were destemmed only to press under reductive conditions.
- Juice was settled with pectolytic enzyme for 48 hours at 9° C before being racked and inoculated with selected commercial yeast cultures.
- Fermentation at 13° - 16° C lasted for 20 days.
- Delicate flavours were retained by careful reductive juice and wine management from grape to bottle.

Production: 11 688 bottles

Bottled: 15 April 2011

Release Date: June 2011

Cellaring: None

