

Ridgeback Viognier 2010

Rich, ripe notes of orange rind, ruby grapefruit and glazed pineapple evolve to a creamy mid-palate well supported by French oak and lingering white peach on the long mineral finish.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Coastal

analysis : alc : 13.75 % vol rs : 6.0 g/l pH : 3.26 ta : 6.8 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now to 3 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 10 and 12 February 2010.

- Bunches were picked at full ripeness.

- Analysis:

Sugar	24.30° Balling
Acid	5.15 g/l
pH	3.45

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: 6 December 2010

Release Date: November 2011

Bottles: 4677

