

Ridgeback Cabernet Franc 2008

Intense, upfront dark plum and juicy blackcurrant with a hint of mint. Firm tannins and an elegant mineral concentration are supported by a lingering pepper wood spice.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin :

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.58 ta : 6.1 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

4 Stars John Platter 2013

Silver Veritas 2009

87 points @ Stephen Tanzer USA

ageing : 5 to 8 years

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

about the harvest: Grapes were handpicked on 6 March 2008 at optimal physiological ripeness.

in the cellar :

- Bunches were destemmed with no crushing in order to retain an 80% whole berry component.
- The grapes were fermented for 7 days in an open top stainless steel fermenter using a commercial yeast strain and gentle pump-overs were conducted twice daily to extract flavour and tannins.
- Fermentation temperatures were controlled at 26 - 28° C.
- The wine was pressed and gravity fed to 225 litre barriques for secondary Malolactic fermentation which lasted 58 days. The wine was matured in first, second and third fill French barrels where regular tasting ensured that the wine was optimally aged and ready for bottling at 20 months.
- A light filtration was given prior to bottling.

Bottled: November 2009

Release Date: October 2011

Bottles: 5392

