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Ridgeback Journey 2011

An upfront array of dark berries, Christmas cake and a hint of mint evolves to notes of mineral aromatics and leather with a rich midpalate. Oak spice lingers on the long elegant finish.

variety : Cabernet Franc | 36% Cabernet Franc, 32% Cabernet Sauvignon, 21% Merlot, 11% Petit Verdot
winery : Ridgeback Wines
winemaker : Toit Wessels
wine of origin : Paarl
analysis : **alc :** 14.0 % vol **rs :** 2.0 g/l **pH :** 3.65 **ta :** 5.8 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

92 points @ Stephen Tanzer USA

about the harvest: The 4 cultivars used in our Journey blend were harvested at optimal ripeness at various stages during the period of 2 February to 4 March 2011.
The hot, dry conditions during the 2011 vintage ensured superb concentration and extract in each of the cultivars.

	Cab Franc	Cab Sauv.	Merlot	Petit Verdot
Sugar	25° B	24.5°B	24.8°B	24.5°B
Acid	5.2g/l	5.4g/l	5.21g/l	5.8g/l
pH	3.80	3.8	3.76	3.68

in the cellar : All of the above were de-stemmed without excessive crushing. The whole-berry component in the open stainless steel fermenters was at 60%.
After 18 hours of cold soaking each of the musts were inoculated with a commercial yeast strain best suited to the specific variety.
Pump overs were given twice to three times daily to extract colour, tannin and flavour. Each tank also received a rack and return.
Fermentation for each of the cultivars ran at 24-28 degrees Celsius and lasted for 7- 9 days.
Thereafter the wine was gently pressed and free run was consolidated with press fractions.
The wine was gravity fed to first, second and third fill French barrels, with a 21% new oak portion for secondary malo-lactic fermentation.
Maturation in 225 litre French oak barrels lasted for 17 months.
The specially selected barrels for all 4 varieties were then blended and lightly filtered prior to bottling.