

## 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.

	<b>Cab Franc</b>	<b>Cab Sauv.</b>	<b>Merlot</b>	<b>Petit Verdot</b>
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.

