

Ridgeback Merlot 2009

Perfumed aromatics of ripe plum, mint, black olive and oak spice are complemented by a firm structure with suede tannins and a long juicy finish.

variety : Merlot | 100% Merlot

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : **alc** : 14.0 % vol **rs** : 1.4 g/l **pH** : 3.71 **ta** : 5.9 g/l

type : Red **style** : Dry **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

Silver Veritas 2012
4* John Platter 2013
89 points @ Stephen Tanzer USA

ageing : 8 to 10 years.

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

about the harvest:

- Grapes were handpicked on 10 February 2009.
- Bunches were healthy and harvested at optimal vine and seed ripeness.

Analysis

Sugar	24.9° B
Acidity	5.1g/l
pH	3.75

in the cellar :

- The bunches were destemmed with minimal crushing retaining a whole berry component of 80% in fermenter.
- The mash was then cold soaked overnight at 12 degrees Celsius.
- Fermentation was done in open stainless steel fermenters at 24° - 28° C.
- Pumpovers were applied twice daily to extract flavour and tannins for structure.
- Mash was pressed immediately after primary fermentation was completed.
- Wine was gravity fed to 225l barrels for secondary or Malo-lactic fermentation.
- Wine was matured in 60% new French oak barrels for 18 months and then lightly filtered prior to bottling.

Bottled: October 2010
Release Date: November 2012
Bottles: 3958

