

Ridgeback Shiraz 2008

An elegant array of sour cherries, sweet red fruit, pepper spice and a hint of clove with suede tannins and notes of oak toast on the long savoury finish.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.80 % vol rs : 2.3 g/l pH : 3.76 ta : 5.84 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

4 Stars John Platter 2013

88 points @ Stephen Tanzer USA

ageing : Cellar for 5 - 8 years.

in the vineyard : North-south facing vineyards are grown in a combination of Glenrosa and Oakleaf soils. The vine shoots are vertically positioned on high trellises for optimal vine and bunch ripening. Irrigation is scheduled according to soil moisture monitoring and leaf water potential profiles.

about the harvest: Grapes were handpicked on 20 - 23 February 2008.

Analysis:

Sugar: 24.7 Balling

Acidity: 5.25g/l

pH: 3.70

in the cellar :

- Grapes were destalked with minimal crushing.
- Whole berry component of about 80% in the fermenter.
- Mash was fermented in open top stainless steel fermenters at 24-28°C.
- Judicious pumpovers for extraction of flavour, aromatics and tannins were carried out 3 times daily.
- The mash was immediately pressed after alcoholic fermentation completed and the free run and pressed fractions were consolidated in a tank.
- Wine was gravity fed to 225 litre barrels for secondary malo-lactic fermentation.
- Wine was racked for clarification twice during the maturation period.
- Maturation lasted for 18 months in 60% first, 20% second and 20% third-fill French oak barrels.
- Blending of selected barrels just prior to filtration took place.

Bottled: 5 August 2009

Release Date: March 2012

Bottles: 18646

