

Ridgeback Cabernet Franc 2012

Upfront blackcurrant with hints of green peppercorn and black olive cradled by elegant, ripe tannin and oak spice on the long mineral finish.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin :

analysis : alc : 14.0 % vol rs : 1.8 g/l pH : 3.71 ta : 5.8 g/l

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

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

ageing : 5 to 8 years

in the vineyard : The North- South facing vineyards are grown in deep Oakleaf soils and are vertically shoot positioned and irrigated according to soil moisture availability and leaf water potential schedules. Leaf plucking in the bunch zone and meticulous detail to the removal of any green berries enables sufficient sunlight penetration into the canopy ensuring ripe tannins and optimal berry flavour at harvest.

about the harvest:

- Grapes were handpicked on 26 and 27 March 2012.
- Bunches were healthy and harvested at optimal vine and seed ripeness.

Analysis:

Sugar: 24.9° Balling

Acidity: 5.2g/l

pH: 3.70

in the cellar :

- The bunches were destemmed with minimal crushing retaining a whole berry component of 40% in the fermenter.
- The mash was then cold soaked overnight at 12 degrees Celsius.
- Fermentation, using a specific commercial yeast strain, was done in open stainless steel fermenters at 24-28 degrees Celsius and the ferment lasted 6 days.
- Gentle pumpovers were applied twice daily to extract flavour and tannins for structure. Delestage (rack and return) further aided soft tannin extraction.
- The mash was pressed immediately after primary fermentation was completed.
- The wine was then gravity fed to 225l barrels for secondary or Malo-lactic fermentation.
- Maturation in 40% new and 60% second fill French oak barrels lasted for 14 months and the wine was then lightly filtered prior to bottling.

Bottled: June 2013

Release Date: December 2013

Bottles: 2641

