

Ridgeback Merlot 2011

Intense aromatics of dark plum, mulberry and liquorice with a hint of mint. A generously juicy mid palate is well cradled by ripe tannin and lingering pepper wood spice on the long finish.

variety : Merlot | 100% Merlot

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.6 ta : 5.6 g/l

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

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

2013 Michelangelo International Wine Awards - Gold

ageing : 8 to 10 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 enables efficient sunlight penetration into the canopy ensuring ripe tannins and optimal flavour at harvest.

in the cellar :

- The bunches were destemmed with minimal crushing retaining a whole berry component of 60% in the fermenter.
- The mash was then cold soaked overnight at 12 degrees Celsius.
- Fermentation was done in open stainless steel fermenters at 24 - 28 degrees Celsius.
- Pumpovers were applied twice daily to extract flavour and tannins for structure.
- The mash was pressed immediately after primary fermentation was completed.
- Wine was gravity fed to 225 litre barrels for secondary or malo-lactic fermentation.
- Wine was matured in 30% new and 70% second fill French oak barrels for 18 months and then lightly filtered prior to bottling.

