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Ridgeback Natural Sweet Viognier 2011

A hedonistic spectrum of ruby grapefruit, orange blossoms, honey, glace pineapple and pear supported by a seamless line of lime zest acidity.



variety : Viognier | 100% Viognier
winery : Ridgeback Wines
winemaker : Toit Wessels
wine of origin : Paarl
analysis : **alc :** 9.5 % vol **rs :** 156.0 g/l **pH :** 3.12 **ta :** 8.9 g/l
type : Dessert **style :** Sweet **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

ageing : 1 - 5 years

in the vineyard : The Viognier vines used for this opulent wine are planted in a north-south row direction in Oakleaf soils. This enables maximum sunlight exposure for the bunches. Each bunch stalk was nipped to encourage dehydration of berries and concentration of flavour while still on the vine.

A yield of 4 tons per hectare was produced.

about the harvest: Grapes were handpicked on 16 February 2011. Bunches were picked at full ripeness.

Analysis
Sugar: 30.2° Balling
Acid: 5.1g/l
pH: 3.95

in the cellar :

- Whole bunches were pressed using dried ice to preserve all flavour. Juice was settled for 48 hours at 10° Celsius.
- A sweet wine commercial yeast strain was inoculated and fermented for 32 days.
- The fermentation was arrested, then lightly fined and filtered for clarity prior to bottling.

Bottled: 31 March 2011
Release date: June 2012
Bottles: 1722