

## Ridgeback Viognier 2013

Intense, upfront notes of citrus blossom, glazed pineapple, white peach and a hint of lavender. A creamy midpalate is well supported by subtle oak spice and lingering ruby grapefruit on the elegant finish.

**variety :** Viognier | 100% Viognier

**winery :** Ridgeback Wines

**winemaker :** Toit Wessels

**wine of origin :**

**analysis :** alc : 14.0 % vol    rs : 3.5 g/l    pH : 3.29    ta : 6.0 g/l

**type :** White    **style :** Dry    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

**ageing :** Drink now to 3 years.

**in the vineyard :** East-West facing vertically shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements. A slightly leaner canopy enables good light penetration and full bunch ripeness.

**about the harvest:** Grapes were handpicked on 5 and 6 February 2013  
Bunches were picked at full ripeness.

Analysis:

Sugar: 24.30 Balling

Acid: 5.15g/l

pH: 3.30

**in the cellar :**

- The grapes were destemmed without crushing, retaining a wholeberry component to press at about 70%.
- The juice settled overnight with pectolytic enzyme in stainless steel tanks and the clear juice was gravity fed to 23% new 300Li and 400 litre French and Romanian oak barrels as well as a combination of second and third fill 225Li French oak barrels.
- All barrels underwent natural fermentation for the first 5 balling and were then inoculated with a commercial yeast strain to ensure a clean ferment to dryness.
- The wine was matured in barrel for 10 months and batonaged regularly to develop mouthfeel. Midpalate and wood integration was further enhanced by the use of larger barrels.
- A light filtration was done shortly before bottling.

Bottled: 5 December 2012

Release date: January 2013

Bottles: 4922

