

Ridgeback Shiraz 2009

Intense, upfront notes of sour cherry, sweet red fruit, liquorice and black pepper are well supported by an elegant, firm structure and long savoury finish.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.85 ta : 6.0 g/l

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

pack : Bottle **closure** : Cork

2013 Veritas Wine Awards - Silver

2013 Michelangelo International Wine Awards - Silver

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 13 - 19 February 2009.

Grape Analysis

Sugar: 24.5 Balling

Acidity: 5.15 g/l

pH: 3.75

in the cellar : Grapes were destalked with minimal crushing.

A whole berry component of about 60% reached the fermenter.

The mash was fermented in open top stainless steel fermenters at 24 - 28°C and ferment lasted 5 days.

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.

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 and a light filtration was done prior to bottling.

Bottled: 1 September 2010

Release Date: May 2013

Bottles: 3250

Cellaring: 7 to 10 years

