

Ridgeback SGMV 2012

Upfront juicy dark cherries, black pepper and liquorice with hints of violets and mineral earthiness complemented by a soft and juicy mid-palate and a long savoury finish.

variety : Shiraz | 83% Shiraz, 7% Grenache, 7% Mourvèdre, 3% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.51 ta : 5.7 g/l

type : Red **style :** Dry **body :** Soft

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

2013 Veritas Wine Awards - Bronze

about the harvest:

	Shiraz	Grenache	Mourvedre	Viognier
Sugar	24.8°B	23.8°B	25.1°B	23.5°B
Acid	5.25g/l	5.35g/l	5.15g/l	5.65g/l
pH	3.75	3.60	3.70	3.55

in the cellar :

- The 3 red varieties were destemmed and berries only slightly crushed. Shiraz, Grenache and Mourvèdre were fermented separately in open top stainless steel fermenters.
- The red wines were fermented at 24 - 28 degrees Celsius with commercial yeast strains suited to the varieties. A 50% whole berry component ensured gentle extraction. The wines were removed from the skins before complete dryness in order to retain softness and minimize seed tannin extraction.
- The Viognier grapes were crushed, pressed and allowed to settle for 2 days at 10 degrees Celsius.
- The clear juice was then gravity fed to 225 litre French oak barrels and underwent natural ferment to dryness. The wine was aged for 10 months and stirred monthly to encourage the development of mid-palate and length.
- All red wines underwent MLF and 10 months of ageing in second and third fill barrels ensuring good wood/fruit integration.
- The wine was then blended and lightly filtered shortly before bottling.

Bottled: 5 December 2012

Production: 18192 bottles

Release: February 2013

