

Ridgeback Cabernet Sauvignon 2009

Classic upfront notes of cassis, dark plum and pepper spice with a hint of dried herbs are well supported by elegant, firm tannins and a long mineral finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.84 ta : 5.9 g/l

type : Red **style** : Dry **wooded**

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

ageing : Cellaring for 5 - 8 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.

about the harvest: Grapes were handpicked on 17 February 2009. Bunches were healthy and harvested at optimal vine and seed ripeness.

Analysis: Sugar: 24.7° Balling

Acidity:5.3 g/l

pH:3.70

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. Delestage (rack and return) further aided soft tannin extraction.
- 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 55% new and 45% second fill French oak barrels for 18 months and then lightly filtered prior to bottling.

Bottled: October 2010

Release Date: June 2013

Bottles: 4185

