

## Ridgeback His Masters Choice 2008

Upfront layers of black cherry, liquorice and pepper spice evolve to juicy dark fruit and a rich mid-palate. Supple tannins give way to a lingering savoury finish.

**variety :** Shiraz | Shiraz, Mourvèdre, Viognier

**winery :** Ridgeback Wines

**winemaker :** Toit Wessels

**wine of origin :**

**analysis :** alc : 14.0 % vol   rs : 1.7 g/l   pH : 3.71   ta : 5.9 g/l

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

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

**ageing :** 5 to 8 years

**in the vineyard :** The Shiraz, Mourvèdre and Viognier vineyards are east-west facing and are grown in deep Oakleaf soils. The vines are vertically shoot positioned on high trellises for optimal vine ripening. Irrigation is scheduled according to soil moisture monitoring and leaf water potential profiles.

**in the cellar :**

- The Shiraz and Mourvèdre grapes were destemmed retaining a 60% wholeberry component into tank. The Viognier grapes were destemmed retaining an 80% wholeberry component into the press where a short period of 4 hours skin contact was given.
- Fermentation in the red wines occurred at 24 - 26 degrees Celsius and pumpovers were done twice daily to extract aromatics and flavour. Fermentation lasted 8 days. The Viognier was fermented in barrel at 16 - 19 degrees Celsius and this ferment lasted 10 days after which the barrels were stirred every week to enhance mouthfeel.
- The red wines were pressed immediately after fermentation was completed and then gravity fed to 70% new and 30% second fill 225 litre French oak barrels for malolactic fermentation.
- After 15 months of maturation the component wines were blended together and racked back to barrel for a further 3 months of integration.
- The wine was then lightly filtered prior to bottling.

Bottled: August 2009

Release date: June 2013

Bottles: 2802

