

Ridgeback Shiraz 2011

upfront notes of dark cherries, liquorice, black pepper and a hint of wood spice evolve to creamy ripe tannins on the palate and long savoury finish.

variety : Shiraz | 100% Shiraz

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 14 % vol rs : 2.2 g/l pH : 3.8 ta : 5.8 g/l

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

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

ageing : Cellar for 7-10 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 11-18 February 2011.

Analysis:

Sugar: 24.8 Balling

Acidity: 5.05g/l

pH: 3.75

in the cellar : The 2011 vintage was exceptionally warm and harvesting was scheduled to ensure the retention of vibrant fruit flavour. At the cellar the optimally ripe 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 6 days. Judicious pumpovers for extraction of flavour, aromatics and tannins were carried out 3 times daily during this time. The mash was immediately pressed after alcoholic fermentation was completed and the free run and pressed fractions were consolidated. Wine was gravity fed to 225L barrels for secondary Malo-Lactic fermentation. Wine was racked for clarification twice during the maturation period. Maturation lasted for 18 months in 30% first, 50% second and 20% third-fill French oak barrels. Blending of selected barrels was followed by a light filtration before bottling.

