

Ridgeback Sauvignon Blanc 2014

A fresh, tropical array of lime, pineapple and green guava evolves to notes of gooseberry and passion fruit on the palate and flinty minerality elegantly lingering on the aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 12.5 % vol rs : 3.7 g/l pH : 3.64 ta : 5.8 g/l

type : White **style :** Dry **taste :** Mineral

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The vineyards used to produce our Sauvignon Blanc are planted in an East-West direction to avoid direct sun exposure to the bunches and to protect the delicate tropical flavours. The vines grow in deep Oakleaf soils irrigated according to soil moisture availability and leaf water potential.

about the harvest: The grapes were harvested in the cool early morning hours and destemmed only to press under reductive conditions.

in the cellar :

The juice was settled with pectalytic enzyme for 48 hours at 9°Celsius before being racked and inoculated with selected commercial yeast cultures.

Fermentation was managed at 13-16°Celsius and lasted for 22 days.

A short 60 day period of lees contact aids midpalate while still retaining the crisp Sauvignon Blanc character.

Great care is taken to retain the delicate tropical flavours by careful reductive juice and wine management from grape to bottle.

Bottled: 16 April 2014

Release Date: end May 2014

Bottles: 20670

Cellaring: None

