

Ridgeback Viognier 2014

Intense, upfront notes of citrus blossom, glazed pineapple, white peach and a hint of lavender. A creamy midpalate is well supported by subtle oak spice and lingering ruby grapefruit on the elegant finish.

This bold food wine would complement a wide range of spicy dishes which include Indian and Thai curries.

variety : Viognier | 100% Viognier

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.31 ta : 6.0 g/l

type : White **style** : Dry **taste** : Fruity **wooded**

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

ageing : Drink now to 3 years.

in the vineyard : East-West facing vertically shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements. A slightly leaner canopy enables good light penetration and full bunch ripeness.

about the harvest: Grapes were handpicked on 5,6 and 7 February 2014
Bunches were picked at full ripeness.

Analysis:

Sugar: 24.30 Balling

Acid: 5.25g/l

pH: 3.30

in the cellar : The grapes were destemmed without crushing, retaining a wholeberry component to press at about 70%. The juice settled overnight with pectolytic enzyme in stainless steel tanks and the clear juice was gravity fed to 23% new 300Li and 400 litre French, Hungarian and Romanian oak barrels as well as a combination of second and third fill 225Li French oak barrels. All barrels underwent natural fermentation for the first 5 balling and were then inoculated with a commercial yeast strain to ensure a clean ferment to dryness. The wine was matured in barrel for 10 months and batonaged regularly to develop mouthfeel. Midpalate and wood integration was further enhanced by the use of larger barrels. A light filtration was done shortly before bottling.

