

Ridgeback Cabernet Sauvignon 2001

3 Star â€” Wine Magazine April 2003

Dark plum with bright red tints. Pungent mulberries with loads of juicy blackcurrant and violets. Some mocha and fragrant wood spice. Elegant, subtle, fine grained tannins with fleshy mulberry fruit concentration supported by choc/mocha wood spice.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.87 ta : 6.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

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in the vineyard : Majestically situated on a East facing hillside with optimum gravel soils, the vineyards in their fifth year improve with each season.

about the harvest: Grapes were handpicked on 19 February 2001.
Grapes were handpicked at physiological ripeness.

in the cellar : Bunches were destemmed without crushing.
80% wholeberry was fermented in stainless steel fermenters.
Gentle pumpovers twice daily to extract flavour and tannins were conducted.
Fermentation with a commercial Cabernet yeast strain lasted for 10 days with careful temperature monitoring.

Wine was pressed and gravity fed to 225 litre barriques for secondary malo-lactic fermentation.

The wine matured for 16 months in French coopered oak.

A light filtration prior to bottling was given.

