

Ridgeback Cabernet Sauvignon 2015

Classic upfront cassis, dark plum and a hint of mint evolves to notes of cigar box and dried herbs. Firm, ripe tannin, wood spice and minerality lingers on the finish.

Pair with grilled beef steaks, oxtail, hearty stews and casseroles.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ridgeback Wines

winemaker : Toit Wessels

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.76 ta : 5.9 g/l

type : Red **style** : Dry **wooded**

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

ageing : Cellaring for 5 - 8 years.

in the vineyard : The North- South facing vineyards are grown in deep Oakleaf soils and are vertically shoot positioned and irrigated according to soil moisture availability and leaf water potential schedules. Leaf plucking in the bunch zone enables sufficient sunlight penetration into the canopy ensuring ripe tannins and optimal berry flavour at harvest.

in the cellar : The bunches were destemmed with minimal crushing retaining a whole berry component of 40% in the fermenter. The mash was then cold soaked overnight at 12 degrees Celsius. Fermentation, using a specific commercial yeast strain, was done in open stainless steel fermenters at 24-28 degrees Celsius and the ferment lasted 7 days. Gentle pumpovers were applied twice daily to extract flavour and tannins for structure. Delestage (rack and return) further aided soft tannin extraction. The mash was pressed immediately after primary fermentation was completed. The wine was then gravity fed to 225l barrels for secondary or Malo-lactic fermentation. Maturation in 35% new and 65% second fill French oak barrels lasted for 17 months and the wine was then lightly filtered prior to bottling. /Bottled: September 2013br /Release Date: August 2014br /Bottles: 5415

