

## Ridgeback His Masters Choice 2014

Classic upfront notes of dark cherry, liquorice, black pepper and a hint of truffle. A rich midpalate, cradled in oak spice evolves to supple tannins and a long, savoury finish.

Pair with rich, dark, chocolate desserts, hearty red meat dishes and casseroles.

**variety :** Shiraz | Shiraz, Mourvèdre, Viognier

**winery :** Ridgeback Wines

**winemaker :** Toit Wessels

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol    rs : 2.9 g/l    pH : 3.79    ta : 5.90 g/l

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

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

**ageing :** 8 - 10 Years

**in the vineyard :** The Shiraz, Mourvedre, Grenache and Viognier vineyards are East-West facing and are grown in deep Oakleaf soils. The vines are vertically shoot positioned on extended trellises for optimal vine ripening. Irrigation is scheduled according to soil moisture monitoring and leaf water potential profiles.

**about the harvest:** The grapes were handpicked between 27 January and 4 March 2011. br /All the component cultivars were picked at optimal physiological ripeness with the following analyses./ppAnalysis: /ppShiraz br /Sugar: 24.8 Ballingbr /Acid: 5.30g/lbr /pH: 3.75/ppMourvedre br /Sugar: 24.9 Ballingbr /Acid: 5.35g/lbr /pH: 3.85/ppViognier br /Sugar: 23.8 Ballingbr /Acid: 5.85g/lbr /pH: 3.35/ppGrenachebr /Sugar: 24.7 Ballingbr /Acid: 5.65g/lbr /pH: 3.45/p

**in the cellar :** The Shiraz, Mourvedre and Grenache grapes were destemmed retaining a 60% wholeberry component into tank. The Viognier grapes were destemmed retaining an 80% wholeberry component into the press where a short period of 4 hours skin contact was given. br /Fermentation in the individual red wines occurred at 24-28 degrees Celsius and pumpovers were done twice daily to extract aromatics and flavour. Fermentation lasted 8 days. The Viognier was fermented in barrel at 16-19 degrees Celsius and this ferment lasted 10 days after which the barrels were stirred every week to enhance mouthfeel. br /The red wines were pressed immediately after fermentation was completed and then gravity fed to 83% new and 17% second fill 225 litre French oak barrels for Malolactic fermentation. br /After 13 months of maturation the component wines were blended together and racked back to barrel for a further 3 months of integration. br /The wine was then lightly filtered prior to bottling./ppBottled: September 2012br /Release Date: June 2014br /Bottles: 2050br / /p

