

## Vansha Dry Red 2003

Ripe yet restrained combo of black fruit with mulberries and strawberry jam on midpalate. Pleasantly understated smooth tannins for easy quaffability.

**variety :** Cinsaut | 70% Cinsaut, 25% Cabernet Sauvignon, 5% Shiraz

**winery :** Ridgeback Wines

**winemaker :** Cathy Marshall

**wine of origin :** Coastal

**analysis :** alc : 14.60 % vol rs : 6.0 g/l pH : 3.81 ta : 5.3 g/l

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

**pack :** Bottle

**ageing :** A superb blend imminently drinkable in its youthful stage.

**in the vineyard :** Grapes from the Vansha vineyard combined with a selectively chosen variety from the Paarl region.

**about the harvest:** All of the varietals were handpicked at optimal ripeness of physiological and flavour ripeness.

Cabernet Sauvignon was harvested on 25 February 2003.

Shiraz was harvested on 17 February 2003.

Cinsaut was harvested on 26 February 2003.

**in the cellar :** All of the grapes were destemmed without crushing.

Wholeberry component was 80% in the fermenters.

Cinsaut and Cabernet Sauvignon was fermented in stainless steel and pumped over twice daily. Shiraz was fermented in half ton fermenters and punched down three times daily.

The blend was made up and consolidated, just the Cabernet and Cinsaut components completed alcoholic fermentation.

Oak staves were induced just prior to fermentation to allow for some mellow oak structure. The wine was lightly filtered just before bottling on 30th May 2003.

