

Ridgeback Sauvignon Blanc 2003

Lively, tropical range of pineapple, peach, mango and lichee held up by zesty, racy, acidity. Fully concentrated mid palate with citric, grapefruit twist on the finish. Long aftertaste is full and ripe.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.96 % vol rs : 3.0 g/l pH : 3.33 ta : 6.03 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle

in the vineyard : The vineyards located on cool hillside slopes extending into a spectacular valley. These relatively young vineyards embrace the full bouquet of ripe concentrated fruit and combine to produce a truly distinctive wine.

about the harvest: The grapes were harvested on 22nd January 2003.

Analysis: Sugar: 22.8Â° Balling

Acidity: 7.59g/l

pH: 3.35

in the cellar : Destemming without crushing.

Juice was settled for 24 hours at 10Â° Celsius before being racked and inoculated with selected commercial yeast cultures.

Fermentation at 12Â° - 14Â° Celsius for 15 days duration.

Fruit flavours were retained by careful reductive juice and wine management from grape to bottle.

