

## Ridgeback Shiraz 2002

### Sold Out

Gold Veritas Awards 2004

Seal of approval Swiss International Airline Wine Awards 2005

91 points in Wine Spectator Wine and Spirits Jan-Feb 2004

3 star Wine Magazine December 2003- August 2004

4 star John Platter 2005

Winner of Shiraz Challenge Paarl Vintners 2004

Silver Classic Wine Trophy 2004

Urkunde Grand Prix Degustation Hamburg 2004

Rich toasty aromas of ground coffee, ripe plums, red berries and prosciutto on the side. Mouthwatering yet gravelly tannins to support.

**variety :** Shiraz | 100% Shiraz

**winery :** Ridgeback Wines

**winemaker :** Cathy Marshall

**wine of origin :** Coastal

**analysis :** alc : 13.46 % vol rs : 2.10 g/l pH : 3.82 ta : 5.49 g/l

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

**pack :** Bottle

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**ageing :** For now or keeping (if you must).

**in the vineyard :** These hillside vineyards lie on a slightly eastern aspect commanding spectacular views of The Limiet Mountains. The vineyard recently received the highly prestigious Vin Pro/Winetech Vineyard Practises Evaluation with probably the highest score ever awarded.

**about the harvest:** Grapes were handpicked on 14 February 2002. Bunches were healthy and harvested at optimal and even ripeness.

**in the cellar :** Destemming without crushing.  
Wholeberry component at 80% in the fermenters.  
Must was inoculated with local, commercial yeast strains suited to this variety and pumped over twice daily for tannin and flavour extraction.  
Fermentation took place in stainless steel fermenters where alcoholic fermentation lasted for 10 days under controlled temperatures ranging from 25-32Å° Celsius. Wine was gently pressed after fermentation was complete and gravity fed to barriques for secondary or Malo-lactic fermentation.  
90% French oak. First fill 10% American.

