

## Ridgeback Viognier 2003

Silver Juliet Cullinan Wine Awards 2004

3 stars Grape Magazine October November 2004

4 stars John Platter 2005

Rich aromas of dried figs, apricots and lavender. Mouthfeel has a lanolin waxy appeal. Oak generously yet subtly supports ripe mouthfilling fruit. Longer linger of well centered fruit.

**variety :** Viognier | 100% Viognier

**winery :** Ridgeback Wines

**winemaker :** Cathy Marshall

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol rs : 3.15 g/l pH : 3.85 ta : 5.5 g/l

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

**pack :** Bottle

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**in the vineyard :** These young vineyards located on easterly slopes overlooking the Limiet mountains are the ideal location to produce the full bouquet of ripe concentrated fruit necessary to enhance this spectacular wine.

**about the harvest:** Grapes were handpicked on 3 February 2003.

Bunches were healthy and harvested at optimal and even ripeness.

Analysis: Sugar: 25.0° Balling

Acidity: 5.35g/l

pH: 3.46

**in the cellar :** Destemming without crushing.

Wholeberry component at 60% into press at 10° Celsius.

Must was settled for two days with pectolytic enzyme in tanks.

Must was gravity fed to 225 Litre barriques. (100% new French Oak).

80% of the must was inoculated with cultured yeast and the rest was allowed to ferment spontaneously.

Wine was allowed to mature in oak with regular battonage for 12 months.

Light filtration into bottle.

