

Vansha Dry Red 2004

Sold Out

SAA inflight 2006 - Economy Class

Business Class Listing on SAA September 2005

Ripe combination of underlying black fruit and fresh strawberry top notes. Tannins are supple yet provide good support to the mouth-filling fruit on the mid-palate. Long fruit-dominated finish and subtle oak cedar.

variety : Cinsaut | 76% Cinsaut, 17% Shiraz, 7% Cabernet Franc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 2.38 g/l pH : 3.85 ta : 5.0 g/l

type : Red wooded

pack : Bottle

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about the harvest: Grapes were handpicked into lug boxes at optimal vine ripeness.

in the cellar : Wole berries about 80% in the fermenters. Mash of all three varieties was fermented in open top fermenters at 26-30°C for 10-14 days. Wine was pressed immediately after alcoholic fermentation was completed where both free run and pressed fractions were consolidated. Cabernet Franc and Shiraz fractions of the blend were gravity fed to 225 liter barriques for secondary malo-lactic fermentation whilst Cinsaut remained in tank. Wine was racked for clarification twice during maturation period. The Cinsaut tank fraction was blended with oak matured components (third fill). Light filtration before bottling took place

