

Ridgeback Sauvignon Blanc 2004

Silver â€” Juliet Cullinan Wine Awards 2004

Bronze â€” Veritas Awards 2004

4 star John Platter 2005

Underlying flinty and taught structure, fleshed out by mouthfilling gooseberry, granadilla, mango and melon flavours. A racy, zesty and fresh finish to support the lingering fruit aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ridgeback Wines

winemaker : Cathy Marshall

wine of origin : Coastal

analysis : alc : 13.25 % vol rs : 3.18 g/l pH : 3.3 ta : 6.02 g/l

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

pack : Bottle

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about the harvest: Grapes were handpicked on 26 â€” 30th January 2004. Harvested at optimal fruit flavour profiles.

Analysis: Sugar: 21-22.5Â° Balling

Acid: 6.02g/l

pH: 3.36

in the cellar : Destemming without crushing.

Juice was settled with pectalytic enzyme 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.

