

# RIDGEBACK

## RIDGEBACK SGMV 2013

### VITICULTURE:

There are 4 varieties used in this blend:

- Shiraz 81%
- Grenache 9%
- Mourvedre 8%
- Viognier 2%

### HARVEST :

	Shiraz	Grenache	Mourvedre	Viognier
Sugar	:24.5B	24.8B	24.9B	23.0B
Acid	:5.45g/l	5.25g/l	5.05g/l	5.55g/l
pH	:3.71	3.65	3.75	

### WINEMAKING:

- The 3 red varieties were destemmed and berries crushed, only retaining approx 20% wholeberry fraction onto the sorting table. Shiraz, Grenache and Mourvedre were fermented separately in open top stainless steel fermenters.
- The red wines were fermented at 24-28 degrees Celsius with commercial yeast strains suited to the varieties. The wines were removed from the skins before complete dryness in order to retain softness.
- The Viognier grapes were crushed, pressed and allowed to settle for 2 days at 10 degrees Celsius. The clear juice was then gravity fed to 225 litre French oak barrels and underwent natural ferment to dryness. The wine was aged for 3 months and stirred monthly to encourage the development of mid-palate and length.
- All red wines underwent MLF and 13 months of ageing in second and third fill barrels ensuring good wood/fruit integration.
- The wine was then blended and lightly filtered shortly before bottling.

### TASTING NOTES:

Upfront juicy dark cherries, black pepper and liquorice with hints of violets and mineral earthiness complimented by a soft and juicy midpalate and a long savoury finish.

### FOOD PAIRING:

This slightly lighter blend pairs well with dishes which are flavourfull, but slightly lighter such as charcuterie and olives, capers or pesto.

### BOTTLE ANALYSIS:

Alcohol	: 13.5%	Bottled	: 12 June 2014
Residual sugar	: 2.3g/l	Production	: 14 690 bottles (1 224 x 12)
pH	: 3.69	Release	: January 2015
Total acidity	: 5.7g/l	IPW	: Yes
Extract	: 32.2g/l	WIETA	: Yes
TSO2	: 107mg/l		