

RIDGEBACK

RIDGEBACK SAUVIGNON BLANC 2016

VITICULTURE:

The vineyards used to produce our Sauvignon Blanc are planted in an East-West direction to avoid direct sun exposure to bunches and to protect the delicate tropical flavours. The vines grow in deep Oakleaf soils irrigated according to soil moisture availability and leaf water potential.

HARVEST:

Grapes were handpicked from 7-21 January 2016.

- Bunches were picked at varying degrees of ripeness to maximise complexity and overall flavour range.
- Analysis:

Sugar	: 18° Balling	20.3° Balling	21.9° Balling
Acid	: 10.2g/l	7.65g/l	6.2g/l
pH	: 2.95	3.05	3.30

WINEMAKING:

- The grapes were harvested at night and destemmed only to press under reductive conditions.
- The juice was settled with pectolytic enzyme for 48 hours at 9°Celsius before being racked and inoculated with selected commercial yeast cultures.
- Fermentation was managed at 13-16° Celsius and lasted for 21 days.
- A short 60 day period of lees contact enhanced midpalate while still retaining the crisp Sauvignon Blanc character.
- Great care was taken to retain the delicate tropical flavours by careful reductive juice and wine management from grape to bottle.

TASTING NOTES:

A fresh, tropical array of lime, pineapple and green guava evolves to notes of gooseberry and passion fruit on the palate and flinty minerality elegantly lingering on the aftertaste.

FOOD PAIRING:

The Sauvignon Blanc is ideal with lighter dishes, summer salads or vegetable platters and would equally complement steamed or grilled, lightly seasoned white fleshed fish.

BOTTLE ANALYSIS:

Alcohol	: 12.5 %	Bottled	: 14 April
Residual Sugar	: 3.5g/l	2016	
pH	: 3.35	Release Date	: July
Total acid	: 6.0g/l	2016Bottles	: 10 499
Extract	: 20.9g/l		(875 x 12)
Total SO ₂	: 106mg/l	Origin	: Paarl
WIETA	: Yes	Closure	: Screwcap
IPW	:Yes	Cellaring	: None