

RIDGEBACK

RIDGEBACK VIOGNIER 2015

VITICULTURE:

East-West facing vertically shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements. A slightly leaner canopy enables good light penetration and full bunch ripeness.

HARVEST:

Grapes were handpicked from 21-28 February 2015

Bunches were picked at full ripeness.

Analysis: Sugar : 23.8.0⁰ Balling
 Acid : 5.35g/l
 pH : 3.35

WINEMAKING:

The grapes were destemmed without crushing, retaining a wholeberry component to press at about 70%.

The juice settled overnight with pectolytic enzyme in stainless steel tanks and the clear juice was gravity fed to 20% new 300 and 400 litre French, Hungarian and Romanian oak barrels as well as a combination of second and third fill 225 litre French oak barrels.

All barrels underwent natural fermentation for the first 5 degrees balling and were then inoculated with a commercial yeast strain to ensure a clean ferment to dryness.

The wine was matured in barrel for 10 months and batonaged regularly to develop mouthfeel.

Midpalate and wood integration was further enhanced by the use of larger barrels.

A light filtration was done shortly before bottling.

TASTING NOTES:

Intense, upfront notes of citrus blossom, glazed pineapple, white peach and a hint of lavender. A creamy midpalate is well supported by subtle oak spice and lingering ruby grapefruit on the elegant finish.

FOOD PAIRING:

This bold food wine would complement a wide range of spicy dishes which include Indian, Malay and Thai curries.

BOTTLE ANALYSIS:

Alcohol	:14.0%	Bottled	:18 November 2015
Residual Sugar	:4.4g/l	Release date	:June 2016
pH	:3.34	Bottles	:7581 (1264 x 6)
Total Acidity	:6.2g/l	Cellaring	:Drink now to 3 years
TSO2	:112mg/l	IPW	:Yes
Origin	:Paarl		