

RIDGEBACK

RIDGEBACK VIOGNIER 2019

VITICULTURE:

The immaculate vineyards used in this premium niche wine are East-West facing and vertically shoot positioned. The vines are grown in Oakleaf and Clovelly soils and are irrigated according to soil moisture and leaf water potential requirements. A slightly leaner canopy enables good light penetration and effective bunch ripening.

HARVEST:

Grapes were handpicked from 25-31 January 2019

Bunches were picked at full ripeness.

Analysis: Sugar : 23.5- 24.2^o Balling
 Acid : 5.35g/l
 pH : 3.35

WINEMAKING:

The grapes used in this premium wine were night harvested and destemmed in the early morning without crushing the berries, retaining a whole-berry component to press at about 70%.

The juice was settled overnight at 9 degrees Celsius and the clear juice was then gravity fed to 18% new 400 litre French oak barrels as well as a combination of second and third fill 400 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 9 months and batonaged regularly to develop mouthfeel.

Mid-palate and wood integration were 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	:13.5%	Bottled	:21 November 2019
Residual Sugar	:3.8g/l	Release date	:January 2020
pH	:3.21	Bottles	:8417 (1402 x 6)
Total Acidity	:6.1g/l	Cellaring	:Drink now to 5 years
TSO2	:94mg/l	IPW	:Yes
Origin	:Paarl	WIETA	:Yes