

# RIDGEBACK

## HIS MASTER'S CHOICE 2014

Shiraz 80%, Grenache 18%, Viognier 2%

### VITICULTURE:

The Shiraz vineyards are North-South facing while the Grenache and Viognier vineyards face East-West for less direct sun exposure and are grown in deep Oakleaf soils. The vines are vertically shoot positioned on extended trellises for optimal vine ripening. Irrigation is scheduled according to soil moisture monitoring and leaf water potential profiles.

### HARVEST:

- The grapes were handpicked between 5 February and 1 April 2014.
- All the component cultivars were picked at optimal physiological ripeness with the following analyses.

• Analysis:	Shiraz	Grenache	Viognier
Sugar:	24.7 Balling	25.2 Balling	23.5 Balling
Acid:	5.40g/l	5.25g/l	5.40g/l
pH:	3.75	3.70	3.65

### WINEMAKING:

- The intensely flavoured specially selected Shiraz and Grenache grapes were destemmed retaining a 30% wholeberry component into tank.
- Fermentation in the individual red wines occurred at 24-28 degrees Celsius and pumpovers were done 3-4 times daily to extract aromatics and flavour. Fermentation lasted 8 days.
- The Viognier was lightly pressed and settled overnight and the clear juice gravity fed to a 225 litre barrel where ferment lasted 10 days.
- The red wines were pressed immediately after fermentation was completed and then gravity fed to 63% new, 19% second fill and 18% third fill 225 litre French oak barrels for Malolactic fermentation.
- After 13 months of maturation the component wines were blended together and racked back to barrel for a further 3 months of integration.
- The wine was then lightly filtered prior to bottling.

### TASTING NOTES:

Classic upfront notes of dark cherry, liquorice, black pepper and a hint of truffle. A rich midpalate, cradled in oak spice evolves to supple tannins and a long, savoury finish.

### FOOD PAIRING:

The elegant complexity of the His Master's Choice lends itself well to complex dishes such as oxtail and lamb shank.

### BOTTLE ANALYSIS:

Alcohol	: 14%	Bottled	: 29 October 2015
Extract	: 31.9g/l	Release Date	: December 2016
Residual Sugar	: 2.1g/l	Bottles	: 3 070 (512 x 6)
Total Acid	: 6.0g/l	Cellaring	: 8 to 10 years
pH	: 3.69	Origin	: Paarl
TSO2	: 109mg/l	IPW	: Yes
WIETA	: Yes		