

RIDGEBACK

RIDGEBACK JOURNEY 2014

Merlot 37%, Cabernet Sauvignon 27%,
Cabernet Franc 24%, Petit Verdot 12%

VITICULTURE:

The North-South facing vineyards used for this wine are grown in deep Oakleaf soils and are vertically shoot positioned. Irrigation is scheduled according to soil moisture availability. Leaf plucking in the bunch zone and a narrow canopy enables sufficient sunlight penetration into the canopy ensuring ripe tannins and optimal flavour at harvest.

HARVEST DETAILS:

- The 4 cultivars used in our Journey blend were harvested at optimal ripeness at various stages during the period of 17 February to 7 March 2014.
- The generous attention given to all component vineyards which included leaf plucking, narrow canopies and bunch trimming ensured optimally ripe fruit tannin and full berry flavour.

HARVEST ANALYSIS:

	Merlot	Cab Sauv	Petit Verdot	Cab Franc
Sugar	25.2°balling	24.9°balling	24.8°balling	24.9°balling
Acid	5.5g/l	5.4g/l	5.8g/l	5.70g/l
Ph	3.80	3.70	3.65	3.75

WINEMAKING:

- All of the above were de stemmed without excessive crushing and all unwanted stalks removed on the sorting table. The whole berry component in the open stainless steel fermenters was at 30%.
- After 12 hours of cold soaking each of the musts were inoculated with a commercial yeast strain best suited to the specific variety.
- Pump overs were given three to four times daily to extract colour, tannin and flavour. Each tank also received a rack and return.
- Fermentation for each of the cultivars ran at 24-28 degrees Celsius and lasted for 5-7 days.
- Thereafter the wine was gently pressed and free run was consolidated with press fractions.
- The wine was gravity fed to second and third fill French oak barrels for secondary malo-lactic fermentation.
- Maturation in 225 liter French oak barrels lasted for 13 months.
- The specially selected barrels for all 4 varieties were then blended and lightly filtered prior to bottling.

TASTING NOTES:

- Intense mulberry, plum and pepper spice with a hint of mint evolves to notes of Christmas cake and leather. The rich, juicy mid palate runs seamlessly onto a long, mineral finish.

FOOD PAIRING:

This blend is immensely versatile and would complement dishes including braised lamb, game or veal as well as dark chocolate.

BOTTLE ANALYSIS:

Alcohol	: 14%	Bottling date	: 18 June 2015
Residual sugar	: 2.7g/l	Production	: 14 673 bottles (2445 x 6)
pH	: 3.64	Release	: August 2016
Total acidity	: 6.1g/l	Origin	: Paarl
Extract	: 34.9g/l	IPW	: Yes
Total SO2	: 93mg/l	WIETA	: Yes