

RIDGEBACK

LION HOUND RED 2016

Shiraz 48%, Merlot 17%, Mourvedre 17%
Grenache 10%, Cabernet Sauvignon 8%

VITICULTURE:

The North-South facing vineyards used for this wine are grown in a combination of Glenrosa and Oakleaf soils. The vine shoots are vertically positioned on high trellises for optimal vine and bunch ripening and irrigation is scheduled according to soil moisture monitoring.

WINEMAKING:

- The 5 varieties were destemmed and only lightly crushed to prevent any damage to the pips. They were fermented separately in open top stainless steel fermenters.
- The fermentation ran at 24-28 degrees Celsius with commercial yeast strains suited to the varieties. A 30% whole berry component ensured gentle extraction during pumpovers which were done 3-4 times daily.
- The wines were removed from the skins before complete dryness in order to retain softness.
- All red wines underwent MLF and a portion of the wine was matured on oak staves while the remainder underwent 12 months of ageing in third and fourth fill barrels ensuring good wood/fruit integration.
- The wine was then blended and lightly filtered shortly before bottling.

TASTING NOTES:

An intense, juicy red blend of dark cherries, plum and liquorice with a hint of cigar box and wood spice. The creamy midpalate evolves to a long, savoury finish.

BOTTLE ANALYSIS:

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|----------------|-----------------------------|
| Alcohol | : 14.0% |
| Residual sugar | : 4.3g/l |
| pH | : 3.61 |
| Total acidity | : 5.9g/l |
| Extract | : 36.4g/l |
| Bottling date | : 24 July 2017 |
| Production | : 20877 bottles (1739 x 12) |
| Release date | : January 2018 |
| Origin | : Paarl |
| IPW | : Yes |
| WIETA | : Yes |