

RIDGEBACK

LION HOUND SHIRAZ 2018

VITICULTURE:

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

WINEMAKING:

- The perfectly ripe Shiraz bunches were destemmed and only lightly crushed to prevent any damage to the pips and was fermented in an open top stainless-steel fermenter.
- The fermentation ran at 24-28 degrees Celsius with a commercial yeast strain suited to the variety. A 30% whole berry component ensured gentle extraction during pumpovers which were done 3-4 times daily.
- The wine was removed from the skins before complete dryness in order to retain softness.
- After a gentle pressing the wine underwent Malolactic Fermentation. 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:

Intense notes of juicy dark cherry, cracked black pepper and a hint of liquorice run seamlessly onto a silky midpalate and an elegantly savoury finish.

BOTTLE ANALYSIS:

Alcohol	: 13.5%
Residual sugar	: 3.4g/l
pH	: 3.58
Total acidity	: 6.0g/l
Extract	: 35.9g/l
Bottling date	: 22 May 2019
Production	: 13473 bottles (2245 x 6)
Release date	: July 2019
Origin	: Paarl
IPW	: Yes
WIETA	: Yes