

RIDGEBACK

LION HOUND WHITE 2018

Viticulture

There are 2 varieties used in this expressive wine:

- Sauvignon Blanc 90%
- Viognier 10%

HARVEST:

All grapes were handpicked at vine ripeness

	Sauv Blanc	Viognier
Sugar:	20.5 ⁰ B	23.6 ⁰ B
TA:	6.95g/l	5.25g/l
pH	3.15	3.35

WINEMAKING:

- Rich, expressive Paarl Viognier and low yielding tropical Sauvignon Blanc were hand selected and night harvested to preserve the delicate flavours typical to Paarl Mountain.
- The Sauvignon Blanc was fermented in stainless steel tanks and ferment lasted 21 days at 14- 16C whilst the Viognier was barrel fermented. The initial ferment started naturally and after 3 degrees Balling a commercial yeast strain was inoculated to ensure that the ferment ran to dryness. Ferment lasted for 15 days at 18⁰ C.
- Both varieties are fermented in a manner to retain their natural cultivar characteristics and then combined for complexity in an elegantly juicy blend.
- The wine was lightly filtered prior to bottling.

TASTING NOTES:

An upfront, tropical array of juicy white peach, pineapple and orange blossom with a hint of citrus.

BOTTLING ANALYSIS:

Alc	: 12.5%	Residual Sugar	: 5.1g/l
Extract	: 23g/l	Total Acidity	: 6.1g/l
pH	: 3.32		

Bottling date	: 20 April 2018
Release date	: July 2018
Production	: 5247 bottles (437 x 12)
Cellaring	: None