

# RIDGEBACK

## VANSHA RED 2016

Shiraz 42%, Cabernet Sauvignon 27%

Merlot 26%, Petit Verdot 5%

### VITICULTURE:

The North-South facing vineyards used for this elegant wine are grown in deep Oakleaf soils and are vertically shoot positioned. Irrigation is scheduled according to soil moisture availability. Narrow canopies and leaf plucking in the bunch zone enables efficient sunlight penetration and optimal flavours at harvest.

### HARVEST :

	Shiraz	Cab Sauv	Merlot	Petit Verdot
Sugar:	24.7B	24.9B	24.9B	24.7B
Acid:	5.25g/l	5.35g/l	5.25g/l	5.95g/l
pH:	3.75	3.60	3.65	3.63

### WINEMAKING:

- All 4 varieties were separately handled and destemmed onto the sorting table after which they were fermented in open top stainless steel fermenters.
- Commercial yeast strains suited to each variety were used and ferment ran at 24-28 degrees Celsius. A 30% whole berry component at destemming and gentle pumpovers three to four times daily ensured subtle extraction. The wines were removed from the skins before complete dryness in order to retain softness and minimize seed tannin extraction.
- All wines underwent MLF and 10 months of ageing in third and fourth fill barrels ensuring good wood/fruit integration and the further softening of tannins.
- The wine was then blended and lightly filtered shortly before bottling.

### TASTING NOTES:

Upfront notes of mulberry and dark cherries evolve to hints of mint and leather. A soft, juicy midpalate is well supported by the elegant oak tannin and long savoury finish.

### BOTTLE ANALYSIS:

Alcohol	: 14.0%	Bottling date	: 15 June 2017
Residual sugar	: 4.77g/l	Release Date:	August 2018
pH	: 3.63	Production	: 10913 bottles
Total acidity	: 6.0g/l	Origin	: Paarl
Total Extract	: 32.5g/l	IPW	: Yes
TSO2	: 78mg/l	WIETA	: Yes