

RIDGEBACK

RIDGEBACK METHODE CAP CLASSIQUE 2015

VITICULTURE:

The Viognier vineyard used for this unique Methode Cap Classique has vertically positioned shoots and is grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements. A slightly leaner canopy enables effective light penetration.

HARVEST:

The grapes were handpicked on 22 January 2013

The bunches were hand selected from a greener portion of the vineyard to encourage more neutral initial flavours and allowing for full expression of secondary ferment flavours.

Analysis:

Sugar	: 17.8 ⁰ Balling
Acid	: 8.15g/l
pH	: 2.95

WINEMAKING:

The grapes were whole bunch pressed to allow for softer juice extraction.

The juice settled overnight with pectolytic enzyme in stainless steel tanks and the clear juice was then fermented using a neutral yeast specifically designed for Methode Cap Classique production.

10% of the final blend was barrel fermented in second fill 300Li French oak barrels which underwent natural fermentation for the first 5 balling and were then inoculated with a commercial yeast strain to ensure a clean ferment to dryness.

The different Viognier components were then blended and prepared for bottle fermentation.

The bottle fermentation and ageing lasted for 22 months during which time the wine gained the complexity and typically yeasty characteristics of a true Methode Cap Classique.

During disgorging the addition of a fine dosage further enhanced the character of this impressive sparkling wine.

TASTING NOTES:

This unique, bottle fermented, Viognier sparkling wine is made in the traditional Cap Classique method. Elegant notes of fresh citrus rind and biscotti are complemented by a rich, creamy mid-palate and a delicately fine mousse.

BOTTLE ANALYSIS:

Alcohol	: 11.5%	Bottled	: 22 July 2015
Residual Sugar	: 4.5g/l	Release date	: September 2015
pH	: 3.05	Bottles	: 1 265
Total Acidity	: 6.2g/l	Cellaring	: drink now to 8 years
WIETA	:Yes	IPW	:Yes