

# RIDGEBACK

## RIDGEBACK MISCHIEF SPARKLING WINE 2018 Sauvignon Blanc 96%, Viognier 4%

### **VITICULTURE:**

The Sauvignon Blanc and Viognier vineyards used to produce our Ridgeback Mischief Sparkling Wine are planted in an East-West direction to avoid direct sun exposure to the bunches and to protect the delicate tropical flavours. The vines grow in deep Oakleaf soils irrigated according to soil moisture availability and leaf water potential.

### **HARVEST:**

The selected grapes were night-harvested from 18-31 January 2018.

	<b>Sauvignon Blanc</b>	<b>Viognier</b>
• Analysis:		
Sugar	: 20.2° Balling	22.5° Balling
Acid	: 9.2g/l	6.1g/l
pH	: 2.95	3.35

### **WINEMAKING:**

- The grapes of both varieties were harvested at night and destemmed only to press under reductive conditions.
- The Sauvignon Blanc juice was settled with pectolytic enzyme for 48 hours at 9°Celsius before being racked and inoculated with a selected commercial yeast culture.
- Fermentation in a Stainless Steel tank was managed at 14-16° Celsius and lasted for 21 days.
- The juice of the Viognier component was also settled for 48 hours before being racked to barrel where ferment started naturally and was then aided by the addition of a specifically selected commercial yeast culture.
- A short 60 day period of lees contact enhanced midpalate while still retaining the appealing tropical character of both components.
- Great care was taken to retain the delicate flavours by careful reductive juice and wine management from grape to bottle.

### **TASTING NOTES:**

A fresh, upfront, tropical array of lime, pineapple and green guava evolves to hints of orange blossom and citrus on the palate and flinty minerality lingering on the aftertaste.

### **FOOD PAIRING:**

The Ridgeback Mischief Sparkling Wine is ideal for any form of celebration and suits lighter dishes, summer salads and an array of platters as well as sushi or grilled, lightly seasoned white fleshed fish.

### **BOTTLE ANALYSIS:**

Alcohol	: 12.5 %	Bottled	: 14 August 2018
Residual Sugar	: 6.0g/l	Release Date	: September 2018
pH	: 3.17	2018Bottles	: 11220 (1870 x 6)
Total acid	: 5.9g/l	Origin	: Paarl
Extract	: 22.3g/l	Closure	: Cork
Total SO <sub>2</sub>	: 109mg/l	Cellaring	: None
IPW	: Yes	WIETA	: Yes