

RIDGEBACK

THE LION HOUND MISCHIEF 2015

VITICULTURE

There are 2 varieties used in this wine:

- **Viognier** **64%**
- **Sauv Blanc** **36%**

HARVEST:

All grapes were handpicked at vine ripeness

	Viognier	Sauv Blanc
Sugar	: 23.2 ° B	21.1° B
TA	: 5.55g/l	6.75g/l
pH	: 3.25	3.10

WINEMAKING:

- Rich, expressive Paarl Viognier and low yielding tropical Sauvignon Blanc were hand selected and reductively handled from crush to bottling.
- Fermentation in stainless steel tanks for the Sauvignon Blanc lasted 20 days at 13- 15C whilst the Viognier fermented for 21 days at 14- 16 ° C.
- Both varieties are unwooded to retain the natural cultivar characteristics in an elegantly juicy blend.
- The wines were blended and carbonated prior to bottling.

TASTING NOTES:

An upfront, tropical array of juicy pineapple and orange blossom with a hint of citrus. This sparkling wine brings tribute to the typically mischievous nature of Ridgeback dogs as we raise a glass in recognition of a little mischief in our own lives....

BOTTLING ANALYSIS:

Alc	: 12.5%	Residual Sugar	: 6.65g/l
Extract	: 24.5g/l	Total Acidity	: 6.6g/l
Ph	: 3.06		

Bottling date	: 20 July 2015
Release date	: August 2015
Production	: 6426 bottles (1071 x 6)
Cellaring	: None