

# RIDGEBACK

**His Master's Choice Signature C 2016**  
**Cabernet Franc 45%, Merlot 33%,**  
**Cabernet Sauvignon 11%, Petit Verdot 11%**

## **VITICULTURE:**

The precision selected vineyards used for this ultra-premium wine face North-South and are grown in deep Oakleaf soils. Irrigation is scheduled according to soil moisture availability. The vine shoots are vertically positioned where leaf plucking in the bunch zone and a narrow canopy enables sufficient sunlight penetration into the canopy ensuring ripe tannins and optimal flavour at harvest.

## **HARVEST DETAILS:**

- The 4 cultivars used in our flagship blend were harvested at optimal ripeness at various stages during the period of 29 January to 4 March 2016.
- The generous attention given to all component vineyards which included leaf plucking, narrow canopies and bunch trimming ensured optimally ripe fruit tannin and full berry flavour.

Analysis:	Cab Franc	Merlot	Cab Sauv	Petit Verdot
Sugar	25.3°balling	25.1°balling	25.0°balling	24.5°balling
Acid	5.5g/l	5.3g/l	5.8g/l	6.05g/l
Ph	3.75	3.75	3.60	3.60

## **WINEMAKING:**

- The hand selected cultivars for this blend were destemmed without excessive crushing and all unwanted stalks removed on the sorting table. The whole berry component into the open stainless steel fermenters was at 30%.
- After 12 hours of cold soaking each of the musts was inoculated with a commercial yeast strain best suited to the specific variety.
- Pump overs were given three to four times daily to extract colour, tannin and flavour. Each tank also received a single rack and return for further soft extraction.
- Fermentation for each of the cultivars ran at 24-28 degrees Celsius and lasted for 5-7 days.
- Thereafter the wine was gently pressed and free run was consolidated with sufficient press fraction to enhance structure.
- The wine was gravity fed to 66% new, 22% second fill and 12% third fill 225 litre French oak barrels for secondary Malolactic fermentation.
- After 12 months of maturation the component cultivars were blended together and racked back to barrel for a further 6 months of integration.
- The specially selected barrels were lightly filtered prior to bottling.

## **TASTING NOTES:**

- Classic upfront cassis, mulberry and dark plum with notes of cigar box and liquorice. Firm, ripe tannin supports the rich midpalate and elegant pepper spice finish.

## **FOOD PAIRING:**

This blend is immensely versatile and would complement dishes including roast lamb, game or veal as well as dark chocolate.

## **BOTTLE ANALYSIS:**

Alcohol	:14%	Bottling date	:26 October 2017
Residual sugar	:2.4g/l	Production	:2705 bottles (450 x 6)
pH	:3.71	Release	:September 2018
Total acidity	:5.8g/l	Origin	:Paarl
Extract	:37.3g/l	IPW	:Yes
Total SO2	:88mg/l	WIETA	: Yes