

RIDGEBACK

RIDGEBACK LUCKY LADY ROSE 2019

VITICULTURE:

The Sauvignon Blanc vineyards used to produce our vibrant Lucky Lady Rose are planted in an East-West direction to avoid direct sun exposure to the bunches and to protect the delicate tropical and red berry flavours. The Cabernet Franc flavour is enhanced by direct sunlight and is planted in a North-South direction. The vines grow in deep Oakleaf soils irrigated according to soil moisture availability and leaf water potential.

HARVEST:

Grapes were handpicked from 16 January – 20 February 2019.

- Bunches were picked at varying degrees of ripeness to maximise complexity and overall flavour range.

	Sauv Blanc		Cabernet Franc
Sugar	: 19.5° Balling	20.5° Balling	22.5° Balling
Acid	: 10.2g/l	7.35g/l	6.1g/l
pH	: 2.95	3.05	3.55

WINEMAKING:

- The grapes were harvested at night and destemmed only to press under reductive conditions.
- The juice was settled with pectolytic enzyme for 48 hours at 9°Celsius before being racked and inoculated with selected commercial yeast cultures.
- Fermentation was managed at 14-16° Celsius and lasted for 21 days.
- After primary ferment was completed the component cultivars were blended and a short 60-day period of lees contact enhanced midpalate while still retaining the crisp Rose character.
- Great care was taken to retain the delicate red berry flavours and a light filtration was done before bottling.

TASTING NOTES:

A fresh, array of pineapple and red summer berries evolves to notes of pomegranate and delicate strawberry sorbet on the palate.

FOOD PAIRING:

The Lucky Lady Rose is ideal with medium bodied seafood dishes, summer salads or lightly cured meats.

BOTTLE ANALYSIS:

Alcohol	: 12.5 %	Bottled	: 18 April 2019
Residual Sugar	: 4.5g/l	Release Date	: June 2019
pH	: 3.46	Bottles	: 2553 (425 x 6)
Total acid	: 6.1g/l	Origin	: Paarl
Extract	: 23.1g/l	Closure	: Screwcap
Total SO2	: 91mg/l	Cellaring	: None
IPW	: Yes	WIETA	: Yes