



RIDGEBACK

2019 CABERNET SAUVIGNON

VITICULTURE

The North- South facing vineyards used for this premium wine are grown in deep Oakleaf soils and are vertically shoot positioned and irrigated according to soil moisture availability schedules. Leaf plucking in the bunch zone enables sufficient sunlight penetration into the canopy ensuring ripe tannins and optimal berry flavour at harvest.

HARVEST DETAILS

Grapes were handpicked on 20 March 201. Bunches were healthy and harvested at optimal vine and seed ripeness.

WINEMAKING

The bunches were destemmed onto the sorting table with moderate crushing retaining a whole berry component of 30% in the fermenter. All stalks were removed. The mash was then cold soaked overnight at 12 degrees Celsius for colour extraction. Fermentation, using a specific commercial yeast strain, was done in open stainless-steel fermenters at 24 - 28 degrees Celsius and the ferment lasted 7 days. Gentle pump overs were applied 3 - 4 times a day to extract flavours and tannins for structure. The mash was pressed immediately after primary fermentation was completed. The wine was then gravity fed to 225l barrels for secondary or malolactic fermentation. Maturation in 34% new, 39% second fill and 27% third fill French Oak Barrels lasted for 17 months and the wine was then lightly filtered prior to bottling.

TASTING NOTES

Classic upfront cassis, dark plum and a hint of mint evolves to notes of cigar box and dried herbs. Firm, ripe tannin, wood spice and minerality lingers on the finish.

FOOD PAIRING:

The bold nature of this Cabernet Sauvignon ideally lends itself to red meat. Ideally paired with a big, bold Ribeye or Venison steak.

ANALYSIS

Alcohol: 14.0% | **Residual sugar:** 2.9g/l | **Bottles:** 6705 bottles (1117 x 6) |
pH: 3.89 | **Release:** 2023 | **TA:** 6.0g/l | **Wine Of Origin:** Paarl
Extract: 38.5g/l | **Total SO2:** 87mg/l