



RIDGEBACK

2019 SIGNATURE C

Cabernet Franc 63% | Merlot 21% | Cabernet Sauvignon 11% | Petit Verdot 5%

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 efficient 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 18 February and 20 March 2019. 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.

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%. 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 84% new, 5% second fill and 11% 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.

ANALYSIS

Alcohol: 14.5% | Residual sugar: 2.6g/l | Bottles: 2592 bottles (432 x 6) | pH: 3.79 | Release: September 2023 | TA: 6.0g/l | Wine Of Origin: Paarl Extract: 36.2g/l | Total SO2 : 91mg/l