



RIDGEBACK

2023 VIIGNIER

PRODUCTION:

The vineyards used in this premium niche wine are planted on 3 different sites with aspects ranging from East to North-East, each contributing complexity and character to the final blend. The vine canopies are moderate in vigour to allow sunlight onto the bunches and aid the development of beautiful ripe sun-kissed flavours.

All bunches were hand-picked into small lug boxes with the respective components selected according to bunch size and colour where the smallest, ripest bunches were harvested first. During a period of 7 days the various styles were isolated and harvested a fraction at a time and destemmed in the early morning without crushing the berries. The juice was settled for 48 hours, then gravity fed to 31% new 400 litre French oak barrels.

All barrels started natural fermentation before being inoculated with a commercial yeast strain to ensure a clean ferment to dryness. The various component fractions were matured separately for 9 months before a final blend was created using only the very best barrels.

DESCRIPTION:

Intense, upfront notes of citrus blossom, glazed pineapple, white peach and a hint of lavender. A creamy midpalate is well supported by subtle oak spice and lingering ruby grapefruit on the elegant finish. This bold food wine would complement a wide range of spicy dishes which include Indian, Malay and Thai curries.

ANALYSIS:

Wine of Origin: Paarl | **Slopes:** East and North-East |
Soils: Oakleaf and Clovelly | **Bottling date:** November 2023 |
Number of bottles: 7751 | **Cellaring:** Drink now to 10 years
Alcohol: 13.5% | **Residual Sugar** 4.4g/l | **TA** 6.3 g/l | **pH** 3.26 | **TSO2** 95mg/