



RIDGEBACK CABERNET SAUVIGNON 2012

VITICULTURE:

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

WINEMAKING:

- The bunches were destemmed onto the sorting table with moderate crushing retaining a whole berry component of 40% in the fermenter.
- The mash was then cold soaked overnight at 12 degrees Celsius.
- 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 pumpovers were applied twice to three times daily to extract flavour and tannins for structure. Delestage (rack and return) further aided soft tannin extraction.
- The mash was pressed immediately after primary fermentation was completed.
- The wine was then gravity fed to 225l barrels for secondary or Malo-lactic fermentation.
- Maturation in 58% new and 42% second 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.

BOTTLE ANALYSIS:

Alcohol:	13.5%
Residual Sugar:	2.2g/l
pH:	3.76
Total acidity:	5.9g/l
Total Extract:	35.4g/l
Bottled:	September 2013
Release Date:	August 2014
Bottles:	5415
Cellaring:	5 to 8 years

