



RIDGEBACK JOURNEY 2012

Cabernet Franc	33%	Merlot	31%
Cabernet Sauvignon	26%	Petit Verdot	10%

HARVEST DETAILS:

The 4 cultivars used in our Journey blend were harvested at optimal ripeness at various stages during the period of 24 February to 27 March 2012. 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:

- All of the above were destemmed without excessive crushing and all unwanted stalks removed on the sorting table. The wholeberry component in the open stainless steel fermenters was at 60%.
- After 12 hours of cold soaking each of the musts were inoculated with a commercial yeast strain best suited to the specific variety.
- Pump overs were given twice to three times daily to extract colour, tannin and flavour. Each tank also received a rack and return.
- 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 press fractions.
- The wine was gravity fed to second and third fill French oak barrels for secondary malo-lactic fermentation.
- Maturation in 225litre French oak barrels lasted for 15 months.
- The specially selected barrels for all 4 varieties were then blended and lightly filtered prior to bottling.

TASTING NOTES:

Intense mulberry, plum and pepper spice with a hint of mint evolves to notes of Christmas cake and leather. The rich, juicy midpalate runs seamlessly onto a long, mineral finish.

BOTTLE ANALYSIS:

Alcohol:	14%
Residual sugar:	2.0g/l
pH:	3.69
Extract:	33.1g/l
Total acidity:	5.82g/l
Bottling date:	14 June 2013
Production:	15145 bottles
Release:	August 2013

