



RIDGEBACK MERLOT 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 efficient sunlight penetration into the canopy ensuring ripe tannins and optimal flavour at harvest.

WINEMAKING:

- The bunches were destemmed onto the sorting table retaining a whole berry component of 40% in the fermenter.
- The mash was then cold soaked overnight at 12 degrees Celsius.
- Fermentation was done in open stainless steel fermenters at 24-28 degrees Celsius using a commercial yeast strain specifically suited to the cultivar.
- Pumpovers were applied twice to three times daily to extract flavour and tannins for structure. The wine also received a rack and return.
- 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.
- Wine was matured in 24% new and 76% second fill French oak barrels for 18 months and then lightly filtered prior to bottling.

TASTING NOTES:

Intense aromatics of dark plum, mulberry and liquorice with a hint of mint. A generously juicy midpalate is well cradled by ripe tannin and lingering pepper wood spice on the long finish.

BOTTLE ANALYSIS:

Alcohol:	14.0%
Residual Sugar:	2.5g/l
pH:	3.69
Total acidity:	5.7g/l
Total Extract:	34.7g/l

Bottled:	19 August 2013
Release Date:	July 2014
Bottles:	10684
Cellaring:	8 to 10 years

