



RIDGEBACK SHIRAZ 2011

VITICULTURE:

North-south facing vineyards are grown in a combination of Glenrosa and Oakleaf soils. The vine shoots are vertically positioned on high trellises for optimal vine and bunch ripening. Irrigation is scheduled according to soil moisture monitoring and leaf water potential profiles.

HARVEST:

- Grapes were handpicked on 11-18 February 2011
- Analysis:

Sugar:	24.8 Balling.
Acidity:	5.05g/l
pH:	3.75

WINEMAKING:

- The 2011 vintage was exceptionally warm and harvesting was scheduled to ensure the retention of vibrant fruit flavour. At the cellar the optimally ripe grapes were destalked with minimal crushing.
- A whole berry component of about 60% reached the fermenter.
- The mash was fermented in open top stainless steel fermenters at 24-28^o C and ferment lasted 6 days.
- Judicious pumpovers for extraction of flavour, aromatics and tannins were carried out 3 times daily during this time.
- The mash was immediately pressed after alcoholic fermentation was completed and the free run and pressed fractions were consolidated.
- Wine was gravity fed to 225Li barrels for secondary Malo-Lactic fermentation.
- Wine was raked for clarification twice during the maturation period.
- Maturation lasted for 18 months in 30% first, 50% second and 20% third-fill French oak barrels.
- Blending of selected barrels was followed by a light filtration before bottling.

TASTING NOTES:

Upfront notes of dark cherries, liquorice, black pepper and a hint of wood spice evolve to creamy ripe tannins on the palate and long savoury finish.

BOTTLING ANALYSIS:

Alcohol:	14.0%	Total Acidity:	5.8g/l
Residual Sugar:	2.2g/l	Extract:	32.5g/l
pH:	3.80		
Bottled:	13 September 2012		
Release Date:	June 2014		
Bottles:	7614		
Cellaring:	7 to 10 years		

