



RIDGEBACK VIOGNIER 2013

VITICULTURE:

East-West facing vertically shoot positioned vines are grown in Oakleaf and Clovelly soils that are irrigated according to soil moisture and leaf water potential requirements. A slightly leaner canopy enables good light penetration and full bunch ripeness.

WINEMAKING:

- The grapes were destemmed without crushing, retaining a wholeberry component to press at about 70%.
- The juice settled overnight with pectolytic enzyme in stainless steel tanks and the clear juice was gravity fed to 23% new 300Li and 400 litre French and Romanian oak barrels as well as a combination of second and third fill 225Li French oak barrels.
- All barrels underwent natural fermentation for the first 5 balling and were then inoculated with a commercial yeast strain to ensure a clean ferment to dryness.
- The wine was matured in barrel for 10 months and batonaged regularly to develop mouthfeel. Midpalate and wood integration was further enhanced by the use of larger barrels.
- A light filtration was done shortly before bottling.

TASTING NOTES:

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.

BOTTLE ANALYSIS:

Alcohol:	14.0%
Residual Sugar:	3.5g/l
pH:	3.29
Total Acidity:	6g/l

BOTTLED:	27 November 2013
RELEASE DATE:	January 2014
BOTTLES:	7571
CELLARING:	Drink now to 3 years

