

# Ridgeback Sauvignon Blanc 2011



## technical analysis

**Winemaker** : Toit Wessels  
**Main Variety** : Sauvignon Blanc  
**Alcohol** : 12.7 %vol  
**pH** : 3.35  
**RS** : 3.10 g/l  
**Total Acid** : 6.5 g/l  
**Extract** : 20.8  
**Production** : 11688 hL  
**Appellation** : Paarl

## characteristics

**Type** : White  
**Style** : Dry  
**Taste** : Mineral



## tasting notes

A fresh tropical array of pineapple, summer melon and lemon zest evolve to notes of ripe guava on the palate and flinty minerality lingering on the aftertaste.

## blend information

100% Sauvignon Blanc

## in the vineyard

The vineyards used to produce our Sauvignon Blanc are planted in an East-West direction to avoid direct sun exposure of the bunches and to protect the delicate tropical flavours. The vines grow in deep Oakleaf soils irrigated according to soil moisture availability and leaf water potential.

## about the harvest

Grapes were handpicked on 17th, 20th and 25th of January 2011

- Bunches were picked at varying degrees of ripeness to maximise complexity and overall flavour range.

- **Analysis:**

Sugar	19° Balling	21.5° Balling	22.1° Balling
Acid	10.4g/l	7.35g/l	6.0g/l
pH	2.95	3.10	3.35

## in the cellar

- Grapes were destemmed only to press under reductive conditions.
- Juice was settled with pectolytic enzyme for 48 hours at 9° C before being racked and inoculated with selected commercial yeast cultures.
- Fermentation at 13° - 16° C lasted for 20 days.
- Delicate flavours were retained by careful reductive juice and wine management from grape to bottle.

Production: 11 688 bottles

Bottled: 15 April 2011  
Release Date: June 2011  
Cellaring: None