

# RIDGERAC

**His Master's Reserve 10 , 2018**

**Cabernet Franc 58%, Merlot 17%,**

**Cabernet Sauvignon 17%, Petit Verdot 8%**

## **VITICULTURE:**

The precision selected vineyards used for this ultra-premium wine face North-South and are grown in deep Oakleaf soils. Irrigation is scheduled according to soil moisture availability. The vine shoots are vertically positioned where leaf plucking in the bunch zone and a narrow canopy enables efficient sunlight penetration into the canopy ensuring ripe tannins and optimal flavour at harvest.

## **HARVEST DETAILS:**

- The 4 cultivars used in our flagship blend were harvested at optimal ripeness at various stages during the period of 19 February and 9 March 2018.
- 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.

Analysis:	Cab Franc	Merlot	Cab Sauv	Petit Verdot
Sugar	25.1°balling	25.3°balling	24.8°balling	24.5°balling
Acid	5.5g/l	5.3g/l	5.8g/l	6.05g/l
Ph	3.75	3.75	3.60	3.60

## **WINEMAKING:**

- The hand selected cultivars for this blend were destemmed without excessive crushing and all unwanted stalks removed on the sorting table. The whole berry component into the open stainless-steel fermenters was at 30%.
- After 12 hours of cold soaking each of the musts was inoculated with a commercial yeast strain best suited to the specific variety.
- Pump overs were given three to four times daily to extract colour, tannin and flavour. Each tank also received a single rack and return for further soft extraction.
- 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 sufficient press fraction to enhance structure.
- The wine was gravity fed to 50% new, 41% second fill and 9% third fill 225 litre French oak barrels for secondary Malolactic fermentation.
- After 12 months of maturation the component cultivars were blended together and racked back to barrel for a further 6 months of integration.
- The specially selected barrels were lightly filtered prior to bottling.

## **TASTING NOTES:**

- Classic upfront cassis, mulberry and dark plum with notes of cigar box and liquorice. Firm, ripe tannin supports the rich midpalate and elegant pepper spice finish.

## **FOOD PAIRING:**

This blend is immensely versatile and would complement dishes including roast lamb, game or veal as well as dark chocolate.

## **BOTTLE ANALYSIS:**

Alcohol	:14.5%	Bottling date	:23 October 2019
Residual sugar	:2.5g/l	Production	:1020 bottles (170 x 6)
pH	:3.66	Release	:September 2021
Total acidity	:6.2g/l	Origin	:Paarl
Extract	:34.9g/l	IPW	:Yes
Total SO2	:87mg/l	WIETA	: Yes