



RIDGEBACK

MERLOT 2021

PRODUCTION:

The three premium vineyards selected for the Ridgeback Merlot are nestled along the foothills of Paarl Mountain with aspects including North and North-Western slopes and each parcel contributing a unique complexity to the final blend. Moderate canopies and meticulous viticulture advance ripe tannins and boldness.

At harvest, the bunches were hand-picked into small lug boxes and sorted to retain only the finest berries which were destalked and lightly crushed into open top fermenters. Pump-overs were performed three to four times per day and ferment lasted ten days. Thereafter the free run wine was drawn off and the skins pressed separately. The wine was gravity fed into 27% new French Oak barrels where maturation lasted for sixteen months after which the wine was blended and lightly filtered prior to bottling.

DESCRIPTION:

Intense aromatics of dark plum, mulberry and liquorice with a hint of mint run onto a generously juicy midpalate, well cradled by ripe tannin and lingering pepper wood spice on the long finish. The bold structure of this Merlot ensures versatility and complements dishes such as lamb as well a wide range of game, including ostrich.

ANALYSIS:

Wine of Origin: Paarl | **Slopes:** North and North-East
Soils: Oakleaf and Clovelly | **Bottling date:** September 2022 |
Number of bottles: 10731 | **Cellaring:** 10 years+
Alcohol: 14.5% | **Residual Sugar:** 2.6g/l | **TA:** 6.0g/l |
pH 3.86 | **TSO2:** 75mg/l