

RIDGEBACK

LION HOUND CABERNET SAUVIGNON 2018

VITICULTURE:

The North-South facing vineyards used for this fine wine are grown in a combination of Glenrosa and Oakleaf soils. The vine shoots are vertically trellised for optimal vine and bunch ripening and irrigation is scheduled according to soil moisture monitoring. Leaf plucking in the bunch zone allows for effective sunlight penetration and rich, ripe tannins.

WINEMAKING:

- The Cabernet Sauvignon grapes were used in this fine wine was hand harvested and destemmed with only a light crushing to prevent any damage to the pips. After passing over a sorting table the mash was fermented in open top stainless steel fermenters.
- The fermentation ran at 24-28 degrees Celsius with a commercial yeast strain specifically suited to Cabernet Sauvignon. A 30% whole- berry component ensured gentle extraction during pumpovers which were done 3-4 times daily.
- The wine was removed from the skins before complete dryness in order to retain softness.
- All components underwent Malolactic Fermentation and a portion of the wine was matured on oak staves while the remainder underwent 12 months of ageing in third and fourth fill barrels ensuring good wood/fruit integration.
- The wine was then blended and lightly filtered shortly before bottling.

TASTING NOTES:

Upfront notes of mulberry, mint and plum with a hint of leather and wood spice run seamlessly onto a juicy midpalate and long finish.

BOTTLE ANALYSIS:

Alcohol	: 14.0%
Residual sugar	: 3.5g/l
pH	: 3.58
Total acidity	: 6.1g/l
Extract	: 38.9g/l
Bottling date	: 23 May 2019
Production	: 15917 bottles (2652 x 6)
Release date	: July 2019
Origin	: Paarl
IPW	: Yes
WIETA	: Yes