

Stellenbosch

RIDGE

Concept

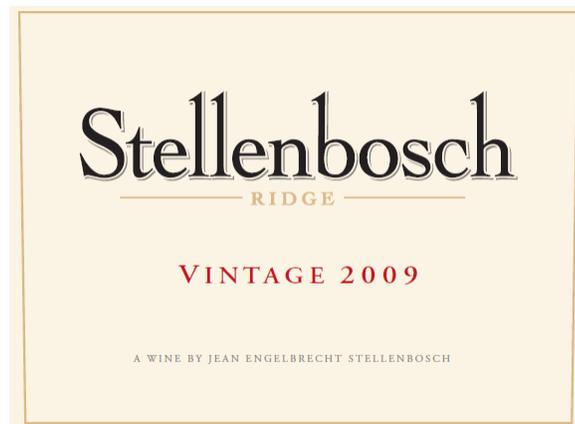
Stellenbosch is a unique town that is the centre of fine wine, academia and culture in South Africa. It is distinguished by the dramatic mountain ridges that cradle the town. Stellenbosch is birthplace and home to many of South Africa's greatest leaders, intellectuals, artists, scientists, sportsmen and winemakers. Stellenbosch Ridge pays homage to Stellenbosch and its rich heritage.

Grape Variety : 63% Cabernet Sauvignon,
21% Merlot,
11% Petit Verdot,
5% Malbec

Appellation : Stellenbosch

Analysis : Alcohol – 15.10 vol%
: pH – 3.75
: Acidity – 6.3g/l
: Res. sugar –1.9 g/l

Winemaker : Coenie Snyman



Climate

Mediterranean rainfall of approx 650mm per annum. The vineyards are situated at the upper end of the valley, hence the slightly warmer and more moderate climatic conditions, resulting in optimum grape berry ripeness. The grapes are sourced from vineyards from 83m up to 250m above sea level.

Soil

The Stellenbosch vineyards where the grapes are sourced from have a mixture of Tukulu, Clovelly, Oakleaf and Hutton soils. Deep and red in colour, the soil shows good water retention, and is a rich vineyard soil. Soil moisture is carefully monitored and supplemented by drip irrigation.

Vinification

Fermented in open-top fermentors, with the cap manually punched down 3-5 times per day. Primary fermentation took 7 days, followed by a 10-21 day maceration period. Malolactic fermentation took place in barrels and the wine was then left in 40% new French oak for 18 months. The wine is then blended and bottled, and only after a further 6 months of bottle-maturation is the wine released.

Tasting Notes

Colour – Intense Ruby.

Aroma – Vibrant blueberry and deep plum aromas are backed up by subtle hints of sweet vanilla.

Palate – A full, well structured wine that has a full, velvet entry with elegant tannins. It shows exceptional follow-through, with a focused, yet balanced finish.