

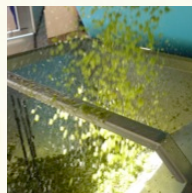
RIDGEBACK

As the last wines near the completion of their ferments it is a great time to catch our breath and reflect on the harvest still fresh in everyone's mind.

As hoped the 2013 vintage has definitely lived up to the early season potential shown in all the vineyards. The fairly mild conditions allowed for slow, optimum ripening of the grapes and the resultant wines are showing intense colour, great elegance and ripe tannins throughout the range. The vintage also showed the very rarely seen combination of good quality and good yields with a record crop of well balanced and healthy grapes exceeding any previous years by 30%.



The red wines are now undergoing the process of malolactic ferment where the slightly harsh malic acid found in all red wines is converted to a soft and creamy lactic acid before the barrel ageing process starts.



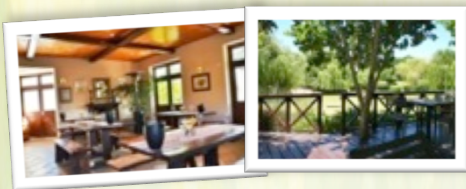
The white wines are showing fantastic lively fruit and the first, eagerly anticipated, whites will be bottled in mid April for release in mid May. Although still early days this looks like it may be a vintage to remember and collect.

Here's wishing you all a great personal 2013 vintage too.
Regards, Toit and the Ridgeback Team.

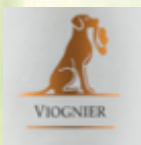
New vintages at the Wine Tasting Centre

Tel: 021 869-8068

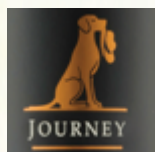
E-Mail: tasting@ridgeback.co.za



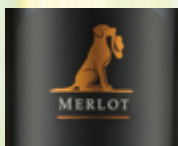
With the harvest just about concluded and the cellar suffused with the smells of fermenting wine grapes, one cannot help but be excited about the next vintage and anticipating new flavours to savour and bouquets to enjoy. It is therefore fitting that we give you a quick overview of the new flavours that have been released in the tasting room over the last few weeks!



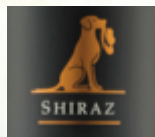
Ridgeback Viognier 2012 - A beautifully oaked white ideal with spicy foods, notes of pineapple and citrus with a long creamy finish.



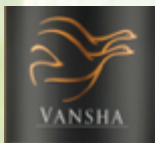
Ridgeback Journey 2011 - A Cabernet Franc driven Bordeaux blend with exiting flavours of Christmas cake spice, cedar wood and dark fruit. Great now, greater later!



Ridgeback Merlot 2009 - Toit did it again, a very full Merlot with prominent plum and red fruit on the nose and a lingering spicy finish, serve confidently with any rich meaty dish.



Ridgeback Shiraz 2008 - Here we go again, another in a long line of phenomenal Shiraz vintages, sour cherries, red fruits & pepper spice with beautifully long and savoury finish.



Vansha Red 2012 - Lovely fruity red blend made for easy drinking, perfect for picnics on those long autumn afternoons.



Sauvignon Blanc, Available in mid May, 2013

Also new in the Ridgeback Tasting Centre, Ashley Clayton who has joined our team of wine consultants as of March! We look forward to sharing his knowledge and experience in making your visits even more special.

So next time you feel in need of something new, come and enjoy a leisurely afternoon on the Deck we would be delighted to introduce you to the latest members of our wine family!

What a good start to possibly a great new year!

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www.ridgebackwines.co.za

Sales & Marketing



It is April and already the wine sales are looking very positive.

Our wines are more visible in the Cape Town area, with lots of new listings and good sales. We have recently started to work with a couple of new groups; The Hilton Worldwide, One & Only, Cattle Barron, Test Kitchen, thus feel free to ask for our wine and you will be served the best from our farm!

International sales are well on the way as well, with great acceptance in China and lots of enquiries in America



On the 9th of March we participated in the Ommiberg Festival in Paarl. This is a festival to get all the Paarl wineries together and show what we have to offer. Ridgeback decided to go with a more relaxed theme, including fun activities for the family. We had a great outcome, nice vibe and a very successful event! Thank you to everyone helping us to achieve this great success.



We are looking forward to a busy second half of the first quarter of 2013, with the release of our new Sauvignon Blanc and Rose and already have a waiting list for the new orders. I hope to see you soon at Ridgeback.



The Deck Restaurant

The Deck restaurant hosted for the second year, on Monday 5th March 2013, the lunch for the Cape Rouleur Hot Chillie cycle race. Besides a high temperature of 41 degrees it was a successful event. 190 riders arrived in 3 stages. They enjoyed a light "packed lunch" while relaxing in the Ridgeback Gardens. We look forward to hosting them next year.

Our Drinks on the deck is successfully on-going and we hope to be holding our curry night on the last Friday in June.

There will be no drinks on the deck this month due to the last Friday falling on Good Friday.

The Deck Restaurant and Wine Tasting Centre will be closed on Good Friday, 29TH March 2013.

Ridgeback Guest House

The 2012 and 2013 season has been a successful season for Ridgeback House and wonderful to see a large number of returning guests. The season is slowly unwinding, please look out for our "winter specials". Ridgeback House can be found on Trip advisor.

Bookings please contact Vanessa at:

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