



Cellar News:

With harvest long forgotten and our first white wines already bottled it is a good time to compare vintage conditions with the quality of wine seen in the bottle.

The mild conditions at the start of harvest really helped to preserve the delicate Sauvignon Blanc flavours now so abundant in each bottle of 2013. The same can also be said for the beautiful rose petal and strawberry sorbet flavours in the 2013 Shiraz Rose.

The red wines, now all having completed their secondary malolactic ferments, are all resting in barrel or tanks. These too are showing great promise, especially old favourites such as the Cabernet Sauvignon and Cabernet Franc as well as the slightly more tricky Merlot. Good density and length with ripe tannin on the finish is the line running through the entire 2013 vintage.

The farm team has now spent the past month servicing the vineyard blocks, repairing broken wires and replacing broken poles and will start pruning on the 1st of July. We always try to give the vines as much winter rest as possible before pruning commences to ensure that they have enough energy to last the growing season.

After a great harvest with a record crop in the cellar, the cellar team is looking forward to their annual leave at the start of July where we will be sure to enjoy the products of our labour at our leisure.

Our next report will be at the start of spring when the first buds start to burst and the excitement of a new season is upon us. **Regards, Toit and the Ridgeback team.**

Sales & Marketing: It's hard to believe we are halfway through the year already, but as they say, time flies when you are busy and we have been busy!

We have made two new appointments in the Gauteng area – Nico Scheepers from Fine Wines as our new agent and Vuyi Madonono in Soweto. Both of them have started off well and we are looking forward to new growth in National Sales.

The European exports have started with the commencement of the European summer, as we projected, we are seeing a steady increase in growth in Germany, Sweden, Belgium (*still one of our top 3 markets*), Holland, Switzerland and UK. We are back on track in the United States. Our agent has appointed several new distributors and we are hoping for an increase in sales with our target market being hotels and restaurants.

Our China sales are on the rise, we are planning to visit China and the United States markets in the second half of this year.

Several of our vintages, such as our Natural Sweet, Viognier, Cab Franc, Journey and Chenin are sold out. The New releases of Journey and Chenin will be available in August this year. The Natural Sweet and Cab Franc will only be available in 2014. We have made a decision to make a change to our SGVM, this vintage will now fall under our Premium range – Ridgeback, which has been welcomed on the market – look out for this great premium quality wine at an affordable price.

I would like to thank you for all your loyal support and helping us to achieve these great results. Remember – if a glass is either half full or half empty, there is always room for more wine. **Conrad Dreyer.**

sales@ridgeback.co.za

GREETINGS FROM THE TASTING ROOM TEAM:

Winter is in full swing and the red wine is flowing from the farm in a comforting stream that speaks of many a beautiful glass being enjoyed around fireplaces all over the country! Several glasses are also being enjoyed right here at the tasting room by the fire over some rich Lamb curry or some hearty homemade Steak & Kidney pie!

In celebration of this fantastic winter tradition of fire and red wine, we have decided to release a few special reserve wines from our cellar! Come and indulge in some beautifully matured Merlot or Shiraz from 2004 onwards or take home 3 vintages of His Master's Choice and treat some friends to an evening of Rhone blends and Ribeye steak!



June 2013 snow on the mountains

It is almost the middle of winter and once again time for the by now famous Ridgeback Curry night!

As always seats are limited so please be sure to book early. Date : Friday 26th July 13.
We wish you all a cosy winter and hope to see you all on the farm soon for some sublime sampling!

Kind regards, Pieter van Straaten

HIS MASTER'S CHOICE



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The Deck Restaurant: Open Tuesday – Sunday Breakfast 09:30 – 11:30
Lunch: 12:00 – 15:00

ACCOMMODATION: Ridgeback Guest House:

Bookings please contact Vanessa at:

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