



RIDGEBACK CELLAR

After the wettest August on record and generally excellent winter rainfall raising our water tables to the maximum we are very thankful as we head into budburst and the growing season ahead.



Early budburst signs are showing good evenness across all cultivars with the exception of Sauvignon Blanc and it appears that the warm conditions during the first two weeks of July did little to affect the dormant vines at that stage. The team is currently working at full pace to remove any unwanted shoots and retain only the very best to ensure a balanced yield and quality in each vine. This process, called suckering, should keep us very busy until mid-November.

In the cellar we are now at the most fulfilling period of the year and that is blending time. We have recently bottled our 2012 Merlot and Cabernet Sauvignon with the quality and intensity looking great. We are currently blending our 2012 Shiraz and His Master's Choice Rhone blend and the wines are looking just as promising.

Shiraz is always the most forgiving cultivar on the farm with consistent quality and the wines often have a way of making themselves. This year, however, it was the Bordeaux varieties of the 2011 and 2012 vintages that have done equally well with gold medals for the Cabernet Sauvignon, Merlot and Journey wines

It is truly amazing how budburst at springtime awakens the butterflies in one's stomach with a good blend of excitement and anxiety as we spare a second to contemplate the adventures of the season ahead.

Regards,
Toit and the team.

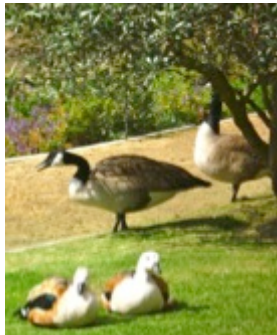
Great Christmas or Corporate gift pack. R250
Ridgeback Merlot 2011
Ridgeback Cabernet Sauvignon 2011
Ridgeback Journey 2011



WINE TASTING CENTRE

Spring is with us, and with spring comes new life to the Ridgeback Farm. Nowhere is this new cycle of life more in evidence than on the Deck around the wine tasting centre.

Whilst sipping on the eagerly awaited Ridgeback Chenin Blanc 2013, (finally available after a brief rest in Oak barrels), one is immersed in a cacophony of bird song as weavers & ducks nest and the Heron fattens up on fish after a wet winter.



The introduction of our summer menu brings the return of the Anti Pasti platter which as we all know is the perfect accompaniment for the fresh tropical Sauvignon Blanc 2013 (extremely popular, stock is running very low low) and the cheese platter for the fuller Viognier, spectacular spring synergy!

And then for those die hard Ridgeback Shiraz fans who will none the less thirst for something cooler this spring, the long awaited Shiraz Rose 2013 is in the fridge! Definitely summer berries bottled and will make the perfect companion for the Salmon fish cakes or our new vegetarian platter.

In short the tasting room is worth many visits this summer and we look forward to welcoming one and all to come and share our little bit of paradise at Ridgeback!

The Wine Tasting Centre is open for wine tasting daily
 Monday – Sunday
 10:00-17:00
Glasses of wine or bottles for on consumption only available from 11:00am daily.

Contact Wine Tasting Centre:
 Tel: 021-869-8068
 E-Mail: tasting@ridgeback.co.za
www.ridgebackwines.co.za

RIDGEBACK SALES & MARKETING

After a relatively slow start to the season the export side of Ridgeback has attracted some excellent business as a result of my visit to the USA.

The American market has been relatively negative towards South African wines mainly due to our exporters exporting lower-end wines and concentrating on the lower priced end of the market.

Ridgeback was well received at all the venues I attended. The presentation, quality and price were readily accepted resulting in us picking up some good business.

All of this could not have been done without a very focussed and loyal importer, good distribution channels and continuous hard work.

I will be travelling to China where our wines are already well received and I am hoping that we will attract further interest in our brand.

There is no doubt by maintaining good presentation, good quality and a realistic price we can continue to grow our portfolio.

We submitted 5 of our premium Reds to the recent competitions and received 3 gold, 2 silver and 1 bronze medals.

Our Sauvignon Blanc 2013 has also been appointed as a pouring brand on South African Airways First Class, for the second year in a row.

Conrad Dreyer
Sales & Marketing



The Deck Restaurant @ Ridgeback



Open Tuesday - Sunday
Breakfast served 09:30 - 11:30

Lunch 12:00 - 15:00

Tel: 021-869-8068

E-mail:

thedeck@ridgeback.co.za

Ridgeback Guest House



Tel: 021-869-8988

E-mail:

guesthouse@ridgeback.co.za

