

Rickety Bridge Paulina's Reserve 2001

Veritas 2004 - Gold

Green herbs; fynbos concentrated soft, round black fruit balanced with firm tannins.

Aged rump steak rubbed with green herbs and barbeques.

variety : Merlot | 100% Merlot

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.45 ta : 6.0 g/l va : 0.85 g/l so2 : 68 mg/l fso2 : 17 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle

about the harvest: Grapes were harvested by hand on 22.02.2001 at 25.7° Balling.

in the cellar : Fermentation was done in 10 000Lt. stainless steel tanks at 25 °C 32°C with 4 times daily pump overs up to 8° Balling and including two complete drainings of must before pumping back on to skins. The wines were pressed in a bag press after 20 days up to 0.8 bar when greenness started to show and flavour started waning. Malo-lactic fermentation was done in barrel, 50% new and 50% third and fourth fill small French oak. The wine was racked twice in the first year and twice in the second year while maturing in oak for a total of 19 months.