

Rickety Bridge Merlot 2002

Black cherry, plum and blackberry fruit with a dimension of fynbos and mocha, soft and juicy with good backbone.

Oven baked lamb with basil pesto and butter fried asparagus.

variety : Merlot | 100% Merlot

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.46 ta : 6.0 g/l va : 0.61 g/l so2 : 76.0 mg/l fso2 : 23.0 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

2006 - Bronze Veritas Award

2002 - Bronze Veritas Award

2002 - Bronze Decanter World Wine Award

2001 - Bronze Veritas Award

1999 - Bronze Veritas Award

1998 - Silver Medal â€™ South African Trophy Wine Show

1998 - Silver Veritas Award

about the harvest: Rickety Bridge Merlot grapes were harvested by hand on 21 February 2002 at 25.8Â° Balling. Merlot grapes bought from Stellenbosch vinetards were harvested by hand on 28 February 2002 at 25.6Â° Balling.

in the cellar : Fermentation took place in 10 000 litre stainless steel tanks at 24Â° - 29Â°C with four daily pump over up to 8Â° Balling and including two complete drainings of must before pumping back on to skins. The wines were pressed in a bag press after 7 days up to 0.8 bar, when greenness started to show and flavour started waning. Malo-lactic fermentation took place in stainless steel tanks, wine pumped off lees into 20% new and 80% older French Oak barrels.

The components of the wine were blended a year after harvest. The wine was racked two more times in the first year and twice in the second year while maturing in oak for a total of 17 months.

