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Rickety Bridge Shiraz 2002

Concentrated wine with white pepper, raspberry, cranberry fruit. Velvety mouth feel, can be consumed young if waiting is not an option.

On its own or with slowly roasted duck.

variety : Shiraz | 100% Shiraz
winery : Rickety Bridge Estate
winemaker : Wilhelm van Rooyen
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **pH :** 3.76 **ta :** 6.23 g/l **va :** 0.75 g/l **so2 :** 96 mg/l **fso2 :** 30 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle

2002 - Bronze Veritas Award
2000 - Gold Decanter Award Regional Trophy 2005
2000 - Gold Veritas Award
1999 - Gold Veritas Award
1998 - Bronze Medal - South African Trophy Wine Show
1998 - Bronze Veritas Award
1998 - Gold Michelangelo Award
1998 - Gold Veritas Award
1996 - Gold Veritas Award



about the harvest: Rickety Bridge Shiraz grapes were harvested by hand on 13 February 2003 at 23.6Â°B and Bottelary grapes (Stellenbosch area) were harvested at 24.4Â°B on 14 and 19 February 2003.

in the cellar : Fermentation took place in stainless steel tanks at 24Â° â€“ 28Â°C with four pump overs daily (or compressed air mixing of the skins) up to 8Â°B. The wines were pressed in a bag press after 5 days up to 0.7 bar. Malo-lactic fermentation took place in stainless steel tanks, wine pumped off lees into 20% new and 80% older French Oak barrels. Blending of the two wines was undertaken after 6 months. The wine was racked twice during the first year and once in the second year for a total of 24 months in the barrel.