

Rickety Bridge Cabernet Sauvignon 2001

Mouth-filling with complex black fruit flavours, subtle mint flavours and good follow through to after-taste.

Barbequed de-boned leg of lamb with mint sauce.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.52 ta : 6.0 g/l va : .74 g/l so2 : 60 mg/l fso2 : 16 mg/l

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

pack : Bottle

2006 - Gold Veritas Award

2001 - Silver Veritas Award

2000 - Swiss International Air Lines Gourmet Festival Silver

2000 - Air France Classic Wine Trophy 2001

1998 - Bronze Veritas Award

1998 - Air France Gold Medal Top 10 Red Wine Category 2001

ageing : A food wine that will develop with time.

in the vineyard : Rickety Bridge celebrated its 200th anniversary in 1997. The cellar is situated on the temperate slopes of the Franschhoek Valley. The favourable terroir and micro-climate of Franschhoek, combined with a cellar policy of minimal interference produce the distinctive wines which are the hallmark of Rickety Bridge.

about the harvest: Cabernet Sauvignon grapes were harvested by hand from 27 February to 12 March 2001 at 24.4° à€" 25.0°B.

in the cellar : Fermentation took place in 10 000 litre stainless steel tanks at 26.0° à€" 30.0°C with four pump overs daily, including two complete drainings of must before being pumped back on to the skins. The wines were pressed in a bag press after 7 to 14 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 40% new French oak barrels, 36% second sill barrels and the rest older French barrels. The wine was racked twice in the first year and three times in the second year while maturing in oak for a total of 19 months.

