

## Rickety Bridge Cabernet Sauvignon 2002

Soft fruity nose, mouthfuls of tomato, blackberry and raspberry ending in long finish with subtle notes of smoky cedar.

Lamb shank cooked with tomato sauce over linguini.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Rickety Bridge Estate

**winemaker :** Wilhelm van Rooyen

**wine of origin :** Coastal

**analysis :** alc : 13 % vol rs : 3.0 g/l pH : 3.57 ta : 6.3 g/l va : 0.91 g/l so2 : 89 mg/l fso2 : 18 mg/l

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

**pack :** Bottle **closure :** Cork

2007 - Silver Veritas Award

2006 - Silver Veritas Award

2001 - Silver Veritas Award

2000 - Swiss International Air Lines Gourmet Festival Silver

2000 - Air France Classic Wine Trophy 2001

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

1998 - Bronze Veritas Award

**ageing :** Peak drinking from 5 years, mature up to 8 years.

**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:** The different Cabernet Sauvignon blocks were harvested by hand from 27 February 2002 to the 8 March 2002 at 23.2° - 25.1° B. selected="true" blocks from Rickety Bridge Vineyards, Simonsberg and Polkadraai areas were used.

**in the cellar :** Fermentation was done in 10 000 litre stainless steel tanks at 26° - 30° C wine was pumped over four times daily, including two complete drainage of must before being pumped back on to the skins.

The wines were pressed in a bag press after 14 days. Press wine was kept separate and blended back where appropriate.

Malolactic fermentation was done in stainless steel tanks, wine pumped off lees into 25% new small French oak barrels and 75% into older French oak barrels. The wine was racked three times in the first year and twice in the second year while maturing in oak for a total of 30 months.

