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Rickety Bridge Shiraz 2004

Underlying spice, juicy red fruit, elegant structure with hints of mulberry on the palate supported by long savoury finish.

Game, ostrich, spare ribs, steak, roast beef, slightly spicy lamb dishes.

variety : Shiraz | 100% Shiraz
winery : Rickety Bridge Estate
winemaker : Wilhelm van Rooyen
wine of origin : Coastal
analysis : **alc :** 13.41 % vol **rs :** 2.5 g/l **pH :** 3.65 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2008 International Wine & Spirit Competition - Silver



ageing : Peak drinking from 4 years, mature up to 8 years.

in the vineyard : Grapes chosen from Rickety Bridge and from 9 year old vines in the Devon Valley area.

about the harvest: Rickety Bridge Shiraz grapes were harvested by hand at 23.6° B and Bottlery grapes (Stellenbosch area) were harvested 24.4° B.

in the cellar : Fermentation was done in stainless steel tank at 24° - 28° C with 4 times daily pumpovers. The wines were pressed in a bag press after 6 days up to 0.8 bar. Malo-lactic fermentation was done in stainless steel tanks, wine pumped off lees into 25% new and 30% second fill and 45% older French Oak barrels. The wine was racked twice during the first year and once in the second year for a total of 24 months in the barrel.