

## Rickety Bridge Merlot 2005

Blackberry and plum flavours with a dimension of mocha and fynbos.

Spaghetti Bolognese, lasagne, grilled chicken, beef stews

**variety :** Merlot | 100% Merlot

**winery :** Rickety Bridge Estate

**winemaker :** Wilhelm van Rooyen

**wine of origin :** Coastal

**analysis :** alc : 13 % vol   rs : 2.1 g/l   pH : 3.52   ta : 7.5 g/l

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

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

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

**in the vineyard :** 4½ hectares of well manicured 8 and 10 year old vines grown in sandy soils. Yield of 8 ton/ha.

**about the harvest:** Rickety Bridge Merlot grapes were harvested by hand at 23.3° and 25° B.

**in the cellar :** Fermentation was done in 10 000 l stainless steel tanks at 25° - 30° C with 4 daily pump overs up to 8° B. The wines were pressed after 7 days up to 0.8 bar. Press wine was kept separate and a percentage blended back. Malo-lactic fermentation was done in stainless steel tanks. Maturation took place 10% new and 90% older French Oak barrels for a total of 24 months.

