

Rickety Bridge Paulina's Reserve Cabernet Sauvignon 2004

Elegant wine with layers of black fruit, pencil shavings and spicy flavours that linger. Soft mouth-feel with classic structure.

Lamb, beef, venison, strong cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.47 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

ageing : Peak potential from 5 years, aging up to 10 years.

in the vineyard : Single block of vines against the mountain slopes planted in oakleaf. North and Westerly facing slopes. Well manicured vines yielding 6 ton/ha.

about the harvest: A single block of Cabernet Sauvignon was harvested by hand on 15 March 2004 at 24.4° B

in the cellar : Fermentation was done in a 10 000 litre stainless steel tank at 24° - 28° C with 4 times daily pumpovers (or compressed air mixing of skins) up to 8° B. The wine was pressed after 15 days, press wine was kept separate and partially blended back. Malo-lactic fermentation was done in stainless steel tanks, wine pumped off lees into 3% new and 7% older small French Oak barrels. The wine was racked twice in the first year and twice in the second year while maturing in oak for a total of 21 months. New wood 40%.

