

## Rickety Bridge Rosé 2008

Tones of strawberry, Turkish delight and candy floss dominate the nose and palate with an elegant spicy finish.

Picnics, chicken salad, scrambled eggs with smoked salmon or on its own.

**variety** : Shiraz | 100% Shiraz

**winery** : Rickety Bridge Estate

**winemaker** : Wilhelm van Rooyen

**wine of origin** : Coastal

**analysis** : alc : 13 % vol   rs : 7.25 g/l   pH : 3.25   ta : 6.2 g/l

**type** : Rose   **style** : Off Dry   **body** : Light   **taste** : Fruity

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

**ageing** : Ready to be enjoyed.

**in the vineyard** : 100 % Shiraz grapes from a 12 year old block at Rickety Bridge grown in sandy soils yielding only 6 ton/ha.

**about the harvest**: All grapes used to make this wine were hand harvested in the early hours of the morning and originate from the estate.

**in the cellar** : Skin contact took place for 8 hours before pressing and removal of skins. Cool fermentation at 13° C took place in stainless steel tanks lasting 24 days before being left to age on the lees for 6 weeks.

