

Rickety Bridge Cabernet Sauvignon 2005

Intense cassis and black fruit, hints of mint and cocoa on the nose. Layers of ripe berry fruit fill the mouth and give way to subtle savoury and herbal flavours.

Roast beef, steak, game, lamb chops, strong cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 2.4 g/l pH : 3.56 ta : 6.4 g/l

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

pack : Bottle **closure :** Screwcap

2008 - International Wine Challenge Commended

2008 - Decanter World Wine Awards Commended

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 but can be matured up to 8 years

in the vineyard : 12 year old vines on mountainous oakleaf soils.

about the harvest: The two Cabernet Sauvignon blocks was harvested by hand at 24.0° and 24.9° B.

in the cellar : Fermentation was done in 10 000 litre stainless steel tanks at 24° C with pump overs taking place 4 times daily up to 8° B. The wines were pressed after 22 days, press wine was kept separate and blended back where fitting.

Malo-lactic fermentation was done in stainless steel tanks, wine pumped off lees onto 15% new 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 24 months.

