

## Rickety Bridge Paulina's Reserve Cabernet Sauvignon 2006

This wine shows layers of spice, black fruit and pencil shavings balanced by natural acidity and fullness of structure which fills the entire mouth and leaves you interested with a lingering aftertaste. Well integrated tannins emphasize spice on the palate.

Lamb, beef, venison, strong cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Rickety Bridge Estate

**winemaker :** Wilhelm van Rooyen & Wynand Grobler

**wine of origin :** Coastal

**analysis :** alc : 13.6 % vol   rs : 2.7 g/l   pH : 3.57   ta : 6.1 g/l

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

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

**ageing :** Peak potential from 3 years, aging up to 10 years.

**in the vineyard :** Grapes used in this wine come predominantly from vines situated against the slopes of the Dassenberg Mountain planted in deep decomposed granite soils called Oakleaf. Slopes are North and Westerly facing. Well manicured and settled vines yielding 6 tons/ha.

**about the harvest:** The Cabernet Sauvignon was harvested by hand on 22 March 2006 at 24° Balling.

**in the cellar :** Fermentation took place in a stainless steel tank at 24° - 28° C with four pump-overs daily. The wine was pressed gently up to 1.5 Bar pressure after 15 days. The press wine was kept separate and partially blended back. Malolactic fermentation took place in stainless steel tanks and the wine was then aged in 30 % new and 70% older small French Oak barrels. Total maturation time in barrel was 21 months.

