

## Rickety Bridge Pinotage 2008

Vibrant and juicy, with layers of red fruit, raspberry, mulberry and hints of chocolate and spice, good structure with a lingering aftertaste red berries. Well integrated velvety, but big tannins supported by the subtle oaking.

Coq au vin, ostrich carpaccio, roast duck or veal.

**variety** : Pinotage | 100% Pinotage

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Coastal

**analysis** : alc : 14 % vol   rs : 3.01 g/l   pH : 3.63   ta : 6.25 g/l   va : 0.73 g/l

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

**pack** : Bottle   **closure** : Screwcap

**ageing** : Drink now, can mature for up to 7 years.

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

**about the harvest**: Grapes were harvested by hand at 25° Balling into small crates with good harvesting conditions throughout.

**in the cellar** : Fermentation took place in a stainless steel tank at 28° C with 4 punch downs daily. The wine was pressed gently up to 1.3 Bar pressure after 10 days. Malo-lactic fermentation took place in 30% new and 70% older small French Oak barrels. Total maturation time in barrel was 15 months.

