

Rickety Bridge Merlot 2007

Dark ruby-black wine with powerful ripe plum and black cherry fruit on the nose and a rich, juicy palate of red berries and blueberries layered with toasty oak spice. Well structured with soft tannins and a long finish. All grapes used to make this wine were picked by hand.

Spaghetti Bolognese, lasagne, grilled chicken, beef stews

variety : Merlot | 100% Merlot

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal

analysis : alc : 14 % vol rs : 2.1 g/l pH : 3.52 ta : 6.5 g/l

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

pack : Bottle **closure :** Cork

ageing : Peak potential from 4 years, mature up to 8 years.

in the vineyard : 4½ hectares of well manicured 10 and 12 year old vines grown in sandy soils.

about the harvest: Yield of 8 ton/ha.

Rickety Bridge Merlot grapes were harvested by hand at 23.3° and 25° Balling.

in the cellar : Fermentation was done in 10 000 l stainless steel tanks at 25° - 30° C with 4 daily pump overs up to 8° Balling. The wines were pressed after 7 days up to 0.8 bar. Press wine was kept separate and a percentage blended back. Malolactic fermentation was done in stainless steel tanks. Maturation took place 20% new and 80% older French Oak barrels for a total of 21 months.

