

## Rickety Bridge The Foundation Stone 2009

This wine shows loads of red fruit, raspberry, mulberry and hints of chocolate, layers of spice and structure which fills the entire mouth and leaves you interested with a lingering aftertaste. Well integrated and seamless tannins which emphasize spice on the lengthy finish.

Enjoy with ostrich carpaccio or fillet, venison stew and rump steak with pepper sauce.

**variety :** Shiraz | 65% Shiraz, 22% Mourvèdre, 9% Grenache 4% Viognier

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol rs : 2.9 g/l pH : 3.6 ta : 5.85 g/l va : 0.59 g/l

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

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

2009 Veritas Awards: Silver Medal

**ageing :** Drink now or in the next 6 years.

**in the vineyard :** Vineyards were identified in the Swartland area planted in decomposed granite soils with westerly facing slopes to make this Rhône style blend. Well manicured and settled vines.

**about the harvest:** Yield: 6ton/ha

Grapes were harvested by hand between 24° - 25.5° balling with good harvesting conditions throughout.

**in the cellar :** Fermentation took place in a stainless steel tanks at 28° C with 4 - 6 punch downs daily. The wine was pressed gently up to 1.3 bar pressure after 15 days. Malolactic fermentation was done in 30% new and 70% older small French Oak barrels. The three varietals were matured separately in barrel for a total maturation time of between 13 and 15 months. All 3 varietals were vinified separately and then blended for bottling.

