

Rickety Bridge Pinotage 2009

Upfront dark red fruit dominates the nose with mulberry, chocolate and spice, and plummy undertones. Good structure with a lingering aftertaste of dark berry fruit. Well integrated, but ample 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 : Western Cape

analysis : alc : 13.7 % vol rs : 2.80 g/l pH : 3.7 ta : 5.7 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now, can mature for up to 5 years.

in the vineyard : Vineyards identified in the Swartland region grown in decomposed granite soils on easterly facing slopes. Well manicured and settled vines yielding a low 7 tonnes/ha.

about the harvest: Grapes were harvested by hand at 24.4° Balling into small crates with good harvesting conditions through out.

in the cellar : Fermentation took place in an open fermentation tank at 28° C with 2 - 3 punch downs daily. The wine was pressed gently up to 1.3 Bar pressure after 10 days. Malolactic fermentation took place in older small French Oak barrels to allow the fruit characters to be well expressed in the wine. Total maturation time in barrel was 16 months.

