

## Rickety Bridge Rosé 2010

A dry, traditional style Rosé with juicy red cherries and strawberries intermingled with Turkish delight and a touch of spice. A lovely creamy yet fresh palate showing the perfect balance between acidity and sweetness.

Picnics, chicken salad, scrambled eggs with smoked salmon or on its own.

**variety** : Shiraz | 46% Shiraz 28% Merlot 21% Cabernet Sauvignon 5% Viognier

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Western Cape

**analysis** : alc : 13.55 % vol rs : 3.1 g/l pH : 3.39 ta : 5.4 g/l

**type** : Rose **style** : Dry **body** : Light **taste** : Fruity

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

**ageing** : Ready to be enjoyed.

**in the vineyard** : Merlot, Cabernet Sauvignon, Shiraz grapes from the Rickety Bridge property in Franschhoek and Viognier grapes from Elgin were used for this Rosé.

**about the harvest**: All grapes used to make this wine were hand harvested in the early hours of the morning and were specifically selected for this style of Rosé.

**in the cellar** : Skin contact took place for 6 - 8 hours depending on varietal before pressing and removal of skins. Cool fermentation at 13° C took place in stainless steel tanks lasting 22days before being left to age on the lees for 13weeks. 10% of the final blend was fermented and aged in small older French oak barrels. Varietals were chosen to complement certain characteristics of this French style Blanc de Noir. All four varietals were vinified separately and blended just before bottling.

