

Rickety Bridge The Bridge 2008

The nose is dominated by mint, dark cherry, eucalyptus, aromatic tobacco and hints cloves. Cassis, red fruit and subtle chocolate is supported by the natural acidity giving the wine a linear elegant feel on the palate. Tremendous fullness, massive supple structure which fills the entire mouth, voluptuous velvety tannins that make the tongue feel gracefully coated. Full bodied yet refined. A long and enchanting finish leaves wanting more.

Rich, oxtail casserole.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rickety Bridge Winery

winemaker : Wynand Grobler

wine of origin : Franschoek

analysis : alc : 14.9 % vol rs : 2.9 g/l pH : 3.7 ta : 5.9 g/l

type : Red **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

International Wine Challenge 2011 - Silver Medal

ageing : Peak potential 10 - 15 years from vintage.

in the vineyard :

This wine is made from a truly magnificent single vineyard situated against the slopes of the Dassenberg Mountain in Franschoek. Bush vines planted in a deep decomposed granite soil, called Glenrosa, on a steep (more than 35°) northerly facing slope. Spaced 60 x 80 cm, these bush vines yield no more than 1.2 ton/ha. A truly unique terroir.

about the harvest:

From early February staff are employed in the vineyard block, armed with drums, slingshots and any other possible deterrent, to prevent our local troop of Baboons to have the small concentrated bunches for breakfast. Unfortunately some nightly visits by these unwanted visitors to savour some of the irresistible fruit are unavoidable hence the name "The Baboon Block". The Cabernet Sauvignon was harvested by hand on 27 February at 25.4° Balling and carefully brought into the cellar crate by crate.

in the cellar :

After a short cold maceration period fermentation took place in a small open fermentation tank at 28° C. During fermentation the grapes are gently punched down, by hand, 6 times a day. After 21 days on the skins the wine was pressed gently up to 1 Bar pressure. Malolactic fermentation was done in small French Oak barrels. Maturation then took place in 100% new French oak barrels for a total of 24 months.

