

Rickety Bridge Shiraz 2008

Dense black center with a deep ruby rim. Lashings of blackcurrant and mulberry with subtle hints of chocolate on the nose. The palate is textured and layered with white pepper and dark forest fruits.

Game, ostrich, spare ribs, steak, roast beef, slightly spicy lamb dishes.

variety : Shiraz | 100% Shiraz

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 3.3 g/l ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

ageing : Mature up to 8 years.

in the vineyard : Grapes selected from Rickety Bridge, Stellenbosch and in the Swartland. The Swartland grapes are planted in decomposed granite soils with Northerly facing slopes.

about the harvest: Well manicured and settled vines yielding 6 - 7 ton/ha.

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

in the cellar :

After a 3 day long cold soak, fermentation took place in open ferment tanks at 28° C with 4 - 6 punch downs daily. No acid adjustments. Before fermentation ended the wine was pressed gently up to 1.3 bar pressure. The end of the fermentation and Malolactic fermentation was done in small French Oak barrels. The wine was matured in barrel for a total maturation time of 18 months.

