

Rickety Bridge Paulina's Reserve Cabernet Sauvignon 2008

Layers of black and red fruit infused with pencil shavings and hints of new oak on the nose. A perfectly integrated palate follows with balanced natural acidity and fullness of structure which leaves you interested with a lingering aftertaste. Supple, well integrated tannins and clean robust red fruit with classic old world finesse and austerity on the palate.

Lamb, beef, venison, strong cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen & Wynand Grobler

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.7 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

ageing : Peak potential from 4 years, aging up to 10 years.

in the vineyard :

All grapes used to make this estate wine come from vines situated against the slopes of the Dassenberg Mountain planted in deep decomposed granite soils called Oakleaf. These Rickety Bridge slopes are North and Westerly facing.

about the harvest: Well manicured and settled vines yielding 6 tonnes/ha. The Cabernet Sauvignon was harvested by hand on 25 March 2008 at 24.7° Balling.

in the cellar :

Fermentation took place in an open fermentation tank at 28° C with five manual punch downs daily. The wine was pressed gently up to 1.2 Bar pressure after 26 days skin contact. Malolactic fermentation took place in stainless steel tanks and the wine was then aged in 30 % new and 70 % older small French Oak barrels. Total maturation time in barrel was 24 months.

