

## Rickety Bridge Pinotage 2010

Vibrant and juicy with layers of dark berry fruit, hints of chocolate, plums and spice. Well integrated, velvety tannins are supported by subtle oaking. This wine was matured in small French oak barrels for 14 months.

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** : 13.5 % vol **rs** : 1.3 g/l **pH** : 3.74 **ta** : 5.6 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.