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Rickety Bridge Shiraz 2009

Layered with lashings of redcurrant and mulberry with subtle hints of spice and white pepper. Elegance and structure on the palate with fine supple tannins. Fresh juicy balanced acidity and very subtle oak with hints of clove.

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 : Franschhoek/Wellington/Breede River
analysis : **alc :** 14.3 % vol **rs :** 2.5 g/l **ta :** 6.1 g/l **va :** 0.58 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Silver

ageing : Mature up to 8 years.

in the vineyard : Grapes selected from Franschhoek, Wellington and Breederiver Valley vineyards. Well manicured and settled vines yielding 6 - 7 ton/ha. The Franschhoek grapes are planted in Hutton soils witch consists of decomposed granite with a North-easterly facing slope and a combination of clones 9 and 22B. The Wellington vineyards consists of clone 216 on US 8-7 rootstock in Easterly facing Glenrosa soils. The westerly facing slopes of the Breederiver Valley are planted with clone SH 99 on Mgt 101-14 rootstock in Glenrosa soils originating from shale.

about the harvest: Grapes where harvested by hand between 24 - 25.5 ºBalling with good harvesting conditions throughout. Harvesting of the three respective vineyards took place between 20 February and 01 April.

in the cellar : Fermentation took place in open fermentation tanks at 28°C with 2 - 4 manual punch downs daily with 20 - 40% of the grapes left as whole bunches. Some tanks were inoculated with noble yeasts such as D254 and WE372 and some underwent wild fermentation. While fermentation was still taking place, the grapes were pressed gently up to 1.3 bar pressure. The end of the fermentation and malo-lactic fermentation was done in small French Oak barrels. The wine was matured in 25% new and 75% older barrels for a total maturation time of 18 months before blending for bottling.