

## Rickety Bridge The Foundation Stone 2010

This wine shows loads of red fruit, raspberry, mulberry and hints of chocolate, layers of spice and structure which fills the entire mouth and leaves you interested with a lingering aftertaste. Well integrated and seamless tannins which emphasize spice on the lengthy finish.

Enjoy with ostrich carpaccio or fillet, venison stew and rump steak with pepper sauce.

**variety :** Shiraz | 54% Shiraz, 13% Tannat, 12% Mourvèdre, 9% Grenache

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Coastal

**analysis :** alc : 14.2 % vol rs : 3.3 g/l pH : 3.61 ta : 5.8 g/l

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

**pack :** Bottle **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal  
Decanter World Wine Awards 2012 - Commended  
Top 100 SA Wines 2012 - Best Value Award  
2009 Veritas Awards: Silver Medal

**ageing :** Drink now or in the next 6 years.

**in the vineyard :** Vineyards planted in decomposed granite soils with westerly facing slopes were identified in the Swartland and Breede River areas to make this Mediterranean style blend. Well manicured and settled vines yielding between 4 - 6 tonnes/ha.

**about the harvest:** Grapes were harvested by hand between 24° - 25.5° Balling with good harvesting conditions throughout.

**in the cellar :** Fermentation took place in open top fermenters at 28°C with 4 punch downs daily. The wine was pressed gently up to 1.3 bar pressure after 10 days on the skins. Malo-lactic fermentation took place in older 225 litre and 500 litre French oak barrels. All five varietals were matured separately in barrel for a total maturation time of 15 months. All five varietals were vinified separately and then blended for bottling.

