

## Rickety Bridge Pinotage 2011

Concentrated black fruit flavours with layers of plums and spice. A silky palate with well integrated, velvety tannins which are supported by subtle oaking and lead to a lingering juicy finish.

Coq au vin, ostrich carpaccio, roast duck, red meat or veal.

**variety :** Pinotage | 100% Pinotage

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :**

**analysis :** alc : 14.00 % vol   rs : 2.5 g/l   pH : 3.65   ta : 6 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**ageing :** Drink now, can mature for up to 6 or 7 years.

**in the vineyard :** Vineyards identified in the Swartland region grown in decomposed granite soils on easterly facing slopes.

**about the harvest:** Well manicured and settled vines yielding a low 7 tonnes/ha.

**Harvest:** Grapes were hand harvested at 24.6° Balling into small crates with good harvesting conditions through out.

**in the cellar :** Fermentation took place in an open fermentation tank at 26° C with 4 punch downs daily. The wine was pressed gently up to 1.3 Bar pressure after 10 days. Malolactic fermentation took place in 100% older small French Oak barrels. Total maturation time in barrel was 14 months.

