

## Rickety Bridge Merlot 2009

Dark ruby-black wine with powerful ripe plum and black cherry fruit on the nose and a rich, juicy palate of red berries and blueberries layered with toasty oak spice. Well structured with soft tannins and a long finish.

Spaghetti Bolognese, lasagne, grilled chicken, beef stews

**variety :** Merlot | 100% Merlot

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :**

**analysis :** alc : 14.5 % vol rs : 2.7 g/l pH : 3.68 ta : 5.5 g/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

**ageing :** Peak potential from 4 years, mature up to 8 years.

**in the vineyard :** 4 ½ hectares of well manicured 10 and 12 year old vines grown in structured La Motte soils (alluvial with a high percentage of decomposed plant material in the lower levels).

**about the harvest:** Yield of 6 ton/ha.

Rickety Bridge Merlot grapes were harvested by hand at 23.4° and 25° Balling. All grapes used to make this wine were picked by hand.

**in the cellar :** Fermentation was done in 10 000 l stainless steel tanks at 25° - 30° C with 4 daily pump overs up to 6° Balling. The wines were pressed after 9 days up to 0.8 bar. Malolactic fermentation was done in stainless steel tanks. Maturation took place 20% new and 80% older French Oak barrels for a total of 18 months.

