

Rickety Bridge Rosé 2012

A dry traditional style Rosé with juicy red cherries and strawberries intermingled with Turkish Delight and a touch of spice. A lovely creamy yet fresh palate showing a perfect balance between acidity and sweetness.

Picnics, salads, sushi, prawns, smoked salmon or on its own.

variety : Shiraz | 50% Shiraz, 32% Merlot, 16% Cabernet Sauvignon, 2% Viognier

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschoek and Elgin

analysis : **alc** : 13.51 % vol **rs** : 1.5 g/l **pH** : 3.26 **ta** : 5.2 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : Ready to be enjoyed.

in the vineyard : Merlot, Cabernet Sauvignon, Shiraz grapes from the Rickety Bridge property in Franschoek and Viognier grapes from Elgin were used for this Rosé.

about the harvest : All grapes used to make this wine were hand harvested in the early hours of the morning and were specifically selected for this style of Rosé.

in the cellar : Skin contact took place for 2-4 hours depending on varietal before pressing and removal of skins. Cool fermentation at 13° C took place in stainless steel tanks lasting 24 days before aging on the lees for 6 months. 10% of the wine was fermented and aged in small French oak barrels. Varietals were chosen to complement certain characteristics of this French style Blanc de Noir. All four varietals were vinified separately and blended just before bottling.

