

Rickety Bridge The Foundation Stone 2011

Red fruit driven, juicy raspberry, mulberry aromas with hints of chocolate, layers of complex spice and red berry fruit which fill 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 | 48% Shiraz, 19% Cinsaut, 15% Mourvèdre, 9% Grenache, 5%Tannat, 4% Viognier

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

Veritas Wine Awards 2013 - Bronze

Decanter World Wine Awards 2013 - 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.

