

## Rickety Bridge The Bridge 2009

The nose is dominated by mint, dark cherry, eucalyptus, aromatic tobacco and hints of cloves. Cassis, red fruit and subtle chocolate is supported by the natural acidity giving the wine a linear elegant feel on the palate. Tremendous fullness, massive supple structure which fills the entire mouth, voluptuous velvety tannins that make the tongue feel gracefully coated. Full bodied yet refined. A long and enchanting finish leaves one wanting more.

Rich oxtail casserole.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Franschoek

**analysis :** alc : 14.5 % vol    rs : 3.5 g/l    pH : 3.48    ta : 6.9 g/l

**type :** Red      **wooded**

**pack :** 0    **size :** 0    **closure :** 0

**ageing :** Peak potential 10 years from vintage

**in the vineyard :** This wine is made from an exceptional single vineyard situated against the slopes of the Dassenberg Mountain in Franschoek. Bush vines of Cabernet Sauvignon which are planted in deep decomposed granite soil, called Glenrosa, on a steep (more than 35°) northerly facing slope. Spaced 60 x 80 cm, these vines yield no more than 1.2 tonnes/ha. A truly unique and exceptional terroir.

**about the harvest:** From early February staff are employed in the vineyard block, armed with drums, slingshots and any other deterrent, to prevent our local baboon troop from eating the small concentrated bunches for breakfast. Unfortunately some nightly visits by these unwanted visitors to savour some of the irresistible fruit are unavoidable. The grapes were harvested by hand on 04 March 2009 at 25.2° Balling and carefully brought into the cellar crate by crate.

**in the cellar :**

After a short cold maceration period, natural fermentation took place in a small open fermentation tank at 28°C. During fermentation the grapes were gently punched down, by hand, 6 times a day. After 21 days on the skins the wine was pressed gently by foot into barrel. Malolactic fermentation took place in small French oak barrels and further maturation took place in 100% new French oak barrels for a total of 25 months.

