

Rickety Bridge Merlot 2010

Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours. Well-structured with refined tannins and a lengthy finish.

Spaghetti Bolognese, lasagne, grilled chicken, beef stews.

variety : Merlot | 100% Merlot

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 14.47 % vol rs : 3.3 g/l pH : 3.57 ta : 6.0 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

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

in the vineyard :

2 ½ hectares of well-manicured 13 year old vines grown in structured La Motte soils (alluvial with a high percentage of decomposed plant material in the lower levels). Yield of 6 tonnes/ha.

about the harvest:

Rickety Bridge Merlot grapes were harvested by hand at 24.9° Balling on 01 March 2010.

in the cellar :

Fermentation took place in open fermentation tanks at 25 – 30°C with 4 daily punch downs up to 6° Balling. The wines were pressed after 9 days up to 0.8 bar. Malo-lactic fermentation took place in stainless steel tanks and maturation took place 20% new and 80% older French oak barrels for a total of 18 month.

