

Rickety Bridge Pinotage 2012

14.41 Concentrated black and blueberry flavours with layers of plums and dark chocolate. A velvety palate with well integrated tannins which are supported by subtle smokiness and gentle oaking lead into a lingering juicy finish.

Coq au vin, ostrich carpaccio, roast duck, red meat or veal.

variety : Pinotage | 100% Pinotage

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 14.41 % vol rs : 3.1 g/l pH : 3.66 ta : 5.4 g/l

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

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

ageing : Drink now, can mature for up to 6 or 7 years.

in the vineyard :

Vineyards identified in the Wellington and Swartland regions which are grown in decomposed granite soils on easterly facing slopes. Well manicured and settled vines yielding a low 7 tonnes/ha.

about the harvest:

Grapes were hand harvested on 31 January and 05 February 2012 at 24.6° and 25.5° Balling into small crates with good harvesting conditions through out.

in the cellar :

Fermentation took place in an open fermentation tank at 26°C with 4 punch downs daily. The wine was pressed gently up to 1.3 Bar pressure after 10 days. Malo-lactic fermentation took place in 100% older small French Oak barrels. Total maturation time in barrel was 14 months.

