

Rickety Bridge The Foundation Stone Red 2014

This intriguing blend of Syrah, Cinsault, Mourvèdre, Grenache, Tannat and Viognier is silky soft on the palate with succulent tannins and notes of white pepper, blackcurrant, white chocolate and cherry tobacco on the nose. Layered complexity on the nose and palate surprise with every interaction.

Enjoy with ostrich or beef carpaccio, duck, venison and rump steak with pepper sauce.

variety : Shiraz | 38% Shiraz, 23% Cinsault, 20% Mourvèdre, 9% Tannat, 8% Grenache, 2% Viognier

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 3.4 g/l pH : 3.57 ta : 5.7 g/l

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

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

2014 South Africa Top Shiraz Awards - Top 4 South African Shiraz Blends for 2014

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 Franschhoek, 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 up to 4 punch downs daily. The wine was pressed gently up to 1.3 bar pressure after a short period of 4 days on the skins. Malo-lactic fermentation took place in older 225L and 500L French oak barrels. All six varietals were matured separately in barrel for a total maturation time of 18 months and then blended for bottling.

