wine.co.za
easiest way to buy wine

Rickety Bridge Shiraz 2014

Opulent dark forest fruit with aromatic notes of spice, white pepper and dark chocolate. The palate is textured and layered, showing elegance and refined structure. Fresh, juicy and balanced acidity, subtle oak with hints of clove and mulberry lingers on the finish.

Game, ostrich, spare ribs, steak, roast beef, spicy lamb dishes.



variety : Shiraz | 100% Shiraz
winery : Rickety Bridge Estate
winemaker : Wynand Grobler
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.64 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Rickety Bridge Shiraz 2013 - Top 12 Shiraz SA Challenge Winner. Top 100 SA Wines
Rickety Bridge Shiraz 2011 - Top 100 SA Wines. Top 12 Shiraz SA Challenge Winner. 91 Points - Tim Atkin MW Report 2014
Rickety Bridge Shiraz 2010 - 92 points tasted Wine Journal 2012
Rickety Bridge Shiraz 2009 - Double Gold Veritas Award 2011. Gold Michelangelo Award 2011. Nederburg Auction 2015
Rickety Bridge Shiraz 2008 - Runner-up Wine Magazine Shiraz Challenge 2010. 4½ star WINE Mag rating

ageing : Mature up to 8 years.

in the vineyard : Grapes selected from Franschhoek, Walker Bay, Wellington and Breederiver Valley vineyards. Well manicured and settled vines yielding 6-7 tonnes/ha. The Franschhoek grapes are planted in Hutton soils which consist of decomposed granite with a North-easterly facing slope and a combination of clones 9 and 22B. The Walker bay block borders on the Atlantic ocean while the Wellington vineyards consists of clone 216 on US 8-7 rootstock in Easterly facing Glenrosa soils. The westerly facing slopes of the Breederiver Valley are planted with clone SH 99 on Mgt 101-14 rootstock in Glenrosa soils originating from shale.

about the harvest: Grapes where harvested by hand between 24 – 25.5º Balling with good harvesting conditions throughout. Harvesting of the three respective vineyards took place between 21 February and 21 March 2013.

in the cellar : Fermentation took place in open fermentation tanks at 28˚C with 2-4 manual punch downs daily with 80% of the grapes left as whole bunches. Some tanks were inoculated with noble yeasts such as D254 and WE372 while most underwent natural fermentation. While fermentation was still taking place, the grapes were pressed gently up to 1.3 bar pressure. The end of the fermentation and malo-lactic fermentation took place in small French oak barrels. The wine was matured in 20% new and 80% older barrels for a total maturation time of 20 months before blending for bottling.