

Rickety Bridge Merlot 2016

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.

Traditional bobotie, spaghetti bolognese, lasagne, grilled chicken and beef stews. Serving Temperature - 15° - 17 C.

variety : Merlot | 100% Merlot

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.55 ta : 6.26 g/l

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

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

ageing : Peak potential from 3 years, will mature up to 7 years.

in the vineyard : 2 ½ hectares of well-manicured 16 year old vines grown in structured La Motte soils (alluvial with a high percentage of decomposed plant material in the lower levels).

about the harvest: Yield of 6 tonnes / ha. Rickety Bridge Merlot grapes were harvested by hand at 24.4° Balling in February 2016.

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.

