

Rickety Bridge Paulinas Reserve Cabernet Sauvignon 2015

Classic characters of red cherries layered with herbal notes, hints of pencil shavings and oak spice. A full, rich palate with a powerful fruit expression and silky, polished tannins which lead to a long finish with well integrated oak, cassis and subtle minerality. This wine is a pleasure to drink from the first sip until the last.

Rack of lamb, chargrilled sirloin or ribeye, roast beef and Yorkshire pudding, slow-cooked oxtail or braised venison.

Serving suggestion - 15° - 17° C

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen & Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 14 % vol rs : 2.4 g/l pH : 3.56 ta : 5.8 g/l

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

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

Paulina's Reserve Cabernet Sauvignon 2013 – Top 10 Christian Eedes Cabernet Sauvignon Report 2016
Paulina's Reserve Cabernet Sauvignon 2011 – Top 10 Christian Eedes Cabernet Sauvignon Report 2014
Paulina's Reserve Cabernet Sauvignon 2010 – Top 10 Christian Eedes Cabernet Sauvignon Report 2013 .
Silver Medal Decanter World Wine Awards 2013
Paulina's Reserve Cabernet Sauvignon 2009 – Top 10 Christian Eedes Cabernet Sauvignon Report 2012 .
4½ stars John Platter Wine Guide 2013 . Medal Decanter World Wine Awards 2011 . Top 10 Cabernet's
Decanter World Wine Awards 2011 . Nederburg Auction 2015 Paulina's Reserve Cabernet Sauvignon
2008 – Gold Decanter Wine Awards, Top 10 wines at show.

ageing : Peak from 2010 - 2020.

in the vineyard : All grapes used to make this estate wine come from vines situated against the slopes of the Dassenberg Mountain planted in deep decomposed granite soils called Oakleaf. These Rickety Bridge slopes are North-Westerly facing. Well manicured and settled vines yielding 6 tonnes/ha.

about the harvest: The Cabernet Sauvignon grapes were harvested by hand in small lug boxes.

in the cellar : Fermentation took place in an open fermentation tank at 28°C with five manual punch downs daily. The wine was pressed gently up to 1.2 Bar pressure after 26 days' skin contact. Malolactic fermentation took place in stainless steel tanks and the wine was then aged in 35% new and 65% older small French oak barrels. Total maturation time in barrel was 24 months.

