

Rickety Bridge The Foundation Stone Red 2015

This intriguing blend is silky soft on the palate with succulent tannins and notes of black pepper, blackcurrant, white chocolate 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 a creamy pepper sauce.

variety : Shiraz | 43% Shiraz, 20% Grenache 19% Cinsault 9% Tannat 9% Mourvèdre

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 3.4 g/l pH : 3.61 ta : 5.4 g/l

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

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

The Foundation Stone Red 2014 - South Africa Top Shiraz Awards - Top 4 South African Shiraz Blends for 2014

The Foundation Stone Red 2013 - 93 Points - Tim Atkin MW Report 2014

The Foundation Stone Red 2012 - Top 100 SA Wines 2014 . Top 4 Shiraz Blends - Shiraz Challenge 2014

The Foundation Stone Red 2011 - Gold Medal China Wine & Spirits Awards 2013 . Trophy Winner - What Food What Wine 2014

The Foundation Stone Red 2010 - Top 100 SA Wines Winner. Best Value Award Top 100 SA Wines . 91.5 points tasted Wine Journal 2012

The Foundation Stone Red 2015 - Top 100 SA Wines Winner - Double Gold Winner

2019 Michelangelo International Wine & Spirit Awards - Silver

ageing : Ready for your enjoyment or drink until 2021.

in the vineyard : Vineyards planted in decomposed granite soils with westerly facing slopes were identified in the Franschhoek, Walker Bay 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. Malolactic 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.

