

Rickety Bridge The Bridge 2015

The nose is dominated by mint, dark cherry, aromatic tobacco and hints of cloves. Cassis, red fruit and subtle chocolate is supported by the natural acidity giving the wine a linear elegant feel on the palate. Tremendous fullness, massive supple structure which fills the entire mouth, voluptuous velvety tannins that make the tongue feel gracefully coated. Full bodied yet refined. A long and enchanting finish leaves one wanting more.

Rich oxtail casserole or stews.
Serving temperature: 14°C

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Rickety Bridge Estate
winemaker : Wynand Grobler
wine of origin : Franschoek
analysis : alc : 14.28 % vol rs : 2.3 g/l pH : 3.52 ta : 6.4 g/l
type : Red **body** : Full **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

The Bridge 2014 - 92 Points - Tim Atkin Report 2017
The Bridge 2012 - 4½ star rating John Platter Wine Guide 2016
The Bridge 2009 - 4½ star rating John Platter Wine Guide 2014. 90 Point rating Robert Parker
The Bridge 2008 - Top SA Wines 2011. 4½ star rating John Platter Wine Guide 2012

ageing : Peak potential 10 years from vintage

in the vineyard : This wine is made from an exceptional single vineyard situated against the slopes of the Dassenberg Mountain in Franschoek. Bush vines of Cabernet Sauvignon which are planted in deep decomposed sandstone soil with underlying granite, called Scalie, on a steep (more than 35°) northerly facing slope. Spaced 60 x 80cm, these vines yield no more than 1.5 tonnes/ha. A truly unique and exceptional terroir.

From early February staff are employed in the vineyard block, armed with drums, slingshots and any other deterrent, to prevent our local baboon troop from eating the small concentrated bunches for breakfast. Unfortunately, some nightly visits by these unwanted visitors to savour some of the irresistible fruit are unavoidable.

about the harvest: The grapes were harvested by hand during the first week in March 2015 at 24.7° Balling and carefully brought into the cellar crate by crate.

in the cellar : After a short cold maceration period, natural fermentation took place in a small open fermentation tank at 28°C. During fermentation the grapes were gently punched down, by hand, 6 times a day. After 36 days on the skins the wine was pressed gently by foot into the barrel. Malolactic fermentation took place in small French oak barrels and further maturation took place in 100% new French oak barrels for a total of 25 months.

