

Rickety Bridge Merlot 2017

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 % vol **rs** : 2.5 g/l **pH** : 3.59 **ta** : 5.4 g/l

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

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

ageing :

Peak potential from 2020, will mature up to 2024.

about the harvest:

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). Yield of 6 tonnes / ha. Rickety Bridge Merlot grapes were harvested by hand at 24.4° Balling in February 2017.

in the cellar :

Fermentation took place in open fermentation tanks at 25 - 30°C with 4 punch downs daily. The wines were pressed after 21 days up to 0.9 bar. Malolactic fermentation took place in stainless steel tanks and maturation took place 20% new and 80% older French oak barrels for a total of 15 months.

