

Rickety Bridge Pinotage 2017

Red fruit forward with black and blueberry flavours in the background while the light oaking accentuates flavours of plums and dark chocolate. A velvety palate with well integrated tannins which are supported by subtle smokiness leading into a lingering juicy finish.

Coq au vin, ostrich carpaccio, roast duck, red meat or veal.
Serving temperature - 15 - 17°C

variety : Pinotage | 100% Pinotage

winery : Rickety Bridge Winery

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.69 ta : 5.6 g/l

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

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

Rickety Bridge Pinotage 2015 - Finalist ABSA Pinotage Top 10 2017
Rickety Bridge Pinotage 2015 - Finalist ABSA Pinotage Top 10 2016

ageing :

Drinkable now, can mature for up to 2023.

about the harvest: Vineyards identified in the Franschhoek and Wellington regions which are grown in decomposed granite soils on easterly facing slopes. Well-manicured and settled vines yielding a low 7 tonnes / ha. Grapes were harvested early February at 24.4° and 25.6° Balling into small crates with good harvesting conditions throughout

in the cellar :

Fermentation took place in an open fermentation tank at 27°C with six to twelve punch-downs daily. The wine was pressed gently up to 1.3 Bar pressure after ten days. Malolactic fermentation took place in 100% older small French oak barrels. Total maturation time in barrel was twelve months.

