

## Rickety Bridge Pinotage 2017

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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

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**variety :** Pinotage | 100% Pinotage

**winery :** Rickety Bridge Estate

**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

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Rickety Bridge Pinotage 2015 - Finalist ABSA Pinotage Top 10 2017

Rickety Bridge Pinotage 2015 - Finalist ABSA Pinotage Top 10 2016

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### 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.

