

Rickety Bridge Pinotage 2019

Red fruit forward with black and blueberry flavours in the background while the light oaking accentuates flavours of red currants and blue berries. 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 Estate

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 14.34 % vol rs : 2.7 g/l pH : 3.58 ta : 5.8 g/l

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

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

ageing :

Drinkable now, can mature for up to 2025.

in the vineyard : Vineyards identified in the Franschhoek and Breede-kloof regions.

about the harvest: Wellmanicured and settled vines yielding a low 8 tons / ha. Grapes were harvested early February at 24.5° Balling into small crates with good harvesting conditions throughout.

in the cellar : Fermentation took place in an open fermentation tank at 24°C with two to three punch-downs daily. Malolactic fermentation took place in 100% stainless steel tanks. Total maturation time in barrel was twelve months.

