

## Rickety Bridge Shiraz 2017

Opulent dark forest fruit with aromatic notes of spice, white pepper and dark chocolate. The palate is textured and layered, showing elegance and refined structure. Fresh, juicy and balanced acidity, subtle oak with hints of clove and mulberry lingers on the finish.

Game, ostrich, spare ribs, steak, roast beef, spicy lamb dishes.

**variety :** Shiraz | 100% Shiraz

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol    rs : 2.9 g/l    pH : 3.65    ta : 5.9 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fruity

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

### Vintage 2015

2018 Decanter World Wine Awards - 92 Points

### Vintage 2014

2017 Top 100 SA Wines - Double Gold Winner

### Vintage 2013

2016 Top 100 SA Wines - Top 12 Shiraz SA Challenge Winner

### Vintage 2011

Top 100 SA Wines - Top 12 Shiraz SA Challenge Winner .

2014 Tim Atkin MW Report - 91 Points -

### Vintage 2010

2012 Wine Journal - 92 points tasted

### Vintage 2009

2011 Veritas Award - Double Gold

2011 Gold Michelangelo Award 2011

Nederburg Auction 2015

**ageing :** Cellar for up to 8 years.

**in the vineyard :** Grapes selected from Franschoek, Wellington and Breederiver Valley vineyards. The Franschoek grapes are planted in Hutton soils which consist of decomposed granite and shale soils with a north-easterly facing slope and a combination of clones 9 and 22B. The Walker Bay block borders on the Atlantic Ocean while the Wellington vineyards consists of clone 216 on US 8-7 rootstock in easterly facing Glenrosa soils. The westerly facing slopes of the Breederiver Valley are planted with clone SH99 on Mgt 101-14 rootstock in Glenrosa soils originating from shale.

**about the harvest:** Well-manicured and settled vines yielding 6-7 tons/ha. Grapes were harvested by hand between 24 - 25.5° Balling with good harvesting conditions throughout. Harvesting of the four respective vineyards took place between 12 February and 6 April 2014.

**in the cellar :** Fermentation took place in open fermentation tanks at 28°C with two to four manual punch downs daily with 80% of the grapes left as whole bunches. Some tanks were inoculated with noble yeasts such as D254 and WE372 while most underwent natural fermentation. While fermentation was still taking place, the grapes were pressed gently up to 1.3 Bar pressure. The end of the fermentation and malolactic fermentation took place in small French oak barrels. The wine was matured in 20% new and 80% older barrels for a total maturation time of 22 months before blending for bottling.

