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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 Wolrd 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 W ines - 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 Franschhoek, Wellington and Breederiver Valley vineyards. The Franschhoek 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 where 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.