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Rickety Bridge Shiraz 2019

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 :** 14.33 % vol **rs :** 2.5 g/l **pH :** 3.51 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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: Grapes selected from vineyards in Franschhoek and Breedekloof. All the grapes were picked by hand at optimal ripeness (balling between 23 and 24).

in the cellar : The grapes were destemmed and kept as whole berries. Fermentation took place in open fermenters with inoculated yeast strains. Dried stems were added back in to the tank during fermentation. Kept on the skins for 60 days after fermentation. Malolactic fermentation took place in tank, thereafter the wine was transferred to 225l French oak barrels for 12 months. 15% New oak and the rest 2nd; 3rd; 4th; 5th fill barrels