



# RICKETY BRIDGE

WINERY

## RICKETY BRIDGE PINOTAGE 2016

### PRODUCT INFORMATION

Full name	Rickety Bridge Pinotage
Vintage	2016
Varietal	100% Pinotage
Origin	Coastal Region

### PACKAGING INFORMATION

Bottle barcode	6007738000085
Case barcode	26007738000089
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

### TECHNICAL ANALYSIS

Alc. 14.5% | RS 3.4 g/l | TA 5.6 g/l | pH 3.69

### 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.

### WINE MAKING

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.

### WYNAND GROBLER - WINEMAKER'S NOTE

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.

### CELLARING

Drinkable now, can mature for up to 2023.

### SERVING TEMPERATURE

15 - 17°C

### FOOD SUGGESTIONS

Coq au vin, ostrich carpaccio, roast duck, red meat or veal.

### PAST ACCOLADES

**Rickety Bridge Pinotage 2015** -  
Finalist *ABSA Pinotage Top 10 2017*

**Rickety Bridge Pinotage 2015** -  
Finalist *ABSA Pinotage Top 10 2016*



P.O BOX 455, FRANSCHHOEK, 7690, WESTERN CAPE, SOUTH AFRICA

TEL: +27 21 876 2129 | FAX +27 21 876 3486 | WWW.RICKETYBRIDGE.COM

FOLLOW US ON FACEBOOK: @RICKETYBRIDGEWINERY | TWITTER/INSTAGRAM: @RICKETYBWINERY

