



# RICKETY BRIDGE

WINERY

## RICKETY BRIDGE MERLOT 2016

### PRODUCT INFORMATION

Full name	Rickety Bridge Merlot
Vintage	2016
Varietal	100% Merlot
Origin	Franschhoek

### PACKAGING INFORMATION

Bottle barcode	6007738000634
Case barcode	26007738000638
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

### TECHNICAL ANALYSIS

Alc. 14% | RS 2.6 g/l | TA 6.26 g/l | pH 3.55

### HARVEST

2 ½ hectares of well-manicured 16 year old vines grown in structured La Motte soils (alluvial with a high percentage of decomposed plant material in the lower levels). Yield of 6 tonnes / ha. Rickety Bridge Merlot grapes were harvested by hand at 24.4° Balling in February 2016.

### WINE MAKING

Fermentation took place in open fermentation tanks at 25 – 30°C with 4 punch downs daily. The wines were pressed after 21 days up to 0.9 bar. Malolactic fermentation took place in stainless steel tanks and maturation took place 20% new and 80% older French oak barrels for a total of 15 months.

### WYNAND GROBLER - WINEMAKER'S NOTE

Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours. Well-structured with refined tannins and a lengthy finish.

### CELLARING

Peak potential from 2019, will mature up to 2023.

### SERVING TEMPERATURE

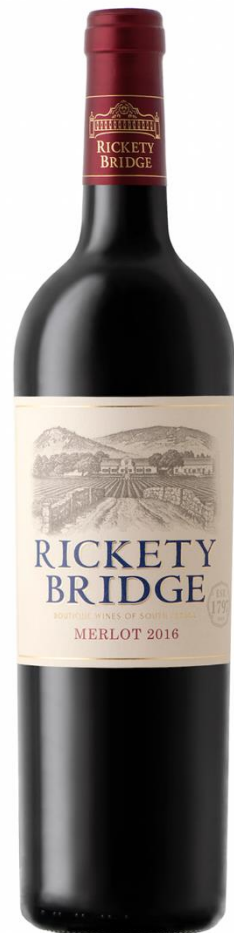
15 - 17°C

### FOOD SUGGESTIONS

Traditional bobotie, spaghetti bolognese, lasagne, grilled chicken and beef stews.

### PAST ACCOLADES

**Rickety Bridge Merlot 2010** – *Top 6*  
*Classic Wine Magazine Merlot*  
*Challenge 2013*



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