



# RICKETY BRIDGE

WINERY

## RICKETY BRIDGE SHIRAZ 2014

### PRODUCT INFORMATION

Full name	Rickety Bridge Shiraz
Vintage	2014
Varietal	100% Shiraz
Origin	Western Cape

### PACKAGING INFORMATION

Bottle barcode	6007738000771
Case barcode	26007738000775
Unit size	750 ml
Bottles per case	6
Pallet information	48cs x 6 x 4

### TECHNICAL ANALYSIS

Alc. 14% | RS 2.9 g/l | TA 6.1 g/l | pH 3.65

### HARVEST

Grapes selected from Franschhoek, Walker Bay, Wellington and Breederivier Valley vineyards. Well-manicured and settled vines yielding 6-7 tonnes/ha. 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 Breederivier Valley are planted with clone SH99 on Mgt 101-14 rootstock in Glenrosa soils originating from shale. Grapes were harvested by hand between 24 - 25.5° Balling with good harvesting conditions throughout. Harvesting of the four respective vineyards took place between 15 February and 5 April 2014.

### WINE MAKING

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.

### WYNAND GROBLER - WINEMAKER'S NOTE

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.

### CELLARING

Cellar for up to 8 years

### SERVING TEMPERATURE

14 - 17°C

### FOOD SUGGESTIONS

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

### ACCOLADES

**Rickety Bridge Shiraz 2014** – Top 100 SA Wines Double Gold Winner 2017

**Rickety Bridge Shiraz 2013** – Top 12 Shiraz SA Challenge Winner . Top 100 SA Wines 2016

**Rickety Bridge Shiraz 2011** – Top 100 SA Wines . Top 12 Shiraz SA Challenge Winner . 91 Points – Tim Atkin MW Report 2014

**Rickety Bridge Shiraz 2010** – 92 points tasted Wine Journal 2012

**Rickety Bridge Shiraz 2009** – Double Gold Veritas Award 2011 . Gold Michelangelo Award 2011 . Nederburg Auction 2015

**Rickety Bridge Shiraz 2008** – Runner-up Wine Magazine Shiraz Challenge 2010. 4 ½ star WINE Mag rating



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