



# RICKETY BRIDGE

WINERY

## THE BRIDGE CABERNET SAUVIGNON 2014

### PRODUCT INFORMATION

|                |                          |
|----------------|--------------------------|
| Full name      | The Bridge               |
| Vintage        | 2014                     |
| Varietal       | 100 % Cabernet Sauvignon |
| Origin         | Franschhoek              |
| Total produced | 2,700 bottles            |

### PACKAGING INFORMATION

|                    |                      |
|--------------------|----------------------|
| Bottle barcode     | 6007738000139        |
| Case barcode       | 26007738000133       |
| Unit size          | 750 ml               |
| Bottles per case   | 6                    |
| Pallet information | Available on request |

### TECHNICAL ANALYSIS

Alc. 14% | RS 2.3 g/l | TA 6.4 g/l | pH 3.52

### HARVEST

This wine is made from an exceptional single vineyard situated against the slopes of the Dassenberg Mountain in Franschhoek. Bush vines of Cabernet Sauvignon which are planted in deep decomposed sandstone soil, called Skalie, on a steep (more than 35°) northerly facing slope. Spaced 60 x 80cm, these vines yield no more than 1.5 tonnes/ha. A truly unique and exceptional terroir. From early February staff are employed in the vineyard block, armed with drums, slingshots and any other deterrent, to prevent our local baboon troop from eating the small concentrated bunches for breakfast. Unfortunately, some nightly visits by these unwanted visitors to savour some of the irresistible fruit are unavoidable. The grapes were harvested by hand in March 2014 at 24.9° Balling and carefully brought into the cellar crate by crate.

### WINE MAKING

After a short cold maceration period, natural fermentation took place in a small open fermentation tank at 28°C. During fermentation the grapes were gently punched down, by hand, 6 times a day. After 21 days on the skins the wine was pressed gently by foot into the barrel. Malolactic fermentation took place in small French oak barrels and further maturation took place in 100 % new French oak barrels for a total of 25 months.

### WYNAND GROBLER - WINEMAKER'S NOTE

The nose is dominated by mint, dark cherry, aromatic tobacco and hints of cloves. Cassis, red fruit and subtle chocolate is supported by the natural acidity giving the wine a linear elegant feel on the palate. Tremendous fullness, massive supple structure which fills the entire mouth, voluptuous velvety tannins that make the tongue feel gracefully coated. Full bodied yet refined. A long and enchanting finish leaves one wanting more.

### CELLARING

Peak potential 10 years from vintage

### SERVING TEMPERATURE

14°C

### FOOD SUGGESTIONS

Rich oxtail casserole or stews

### PAST ACCOLADES

**The Bridge 2014** – 92 Points – Tim Atkin Report 2017

**The Bridge 2012** – 4½ star rating John Platter Wine Guide 2016

**The Bridge 2009** – 4½ star rating John Platter Wine Guide 2014 . 90 Point rating Robert Parker 2014

**The Bridge 2008** – Top SA Wines 2011 . 4½ star rating John Platter Wine Guide 2012



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