



RICKETY BRIDGE

WINERY

THE CROSSOVER PINOTAGE 2018

PRODUCT INFORMATION

Full name	The Crossover
Vintage	2018
Varietal	100 % Pinotage
Origin	Franschhoek
Total produced	3,160 bottles

PACKAGING INFORMATION

Bottle barcode	6009660200472
Case barcode	26007738000133
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

TECHNICAL ANALYSIS

Alc.14.7% | RS 2.4 g/l | TA 5.6 g/l | pH 3.53

HARVEST

The Crossover is made from the fruit of well - manicured and settled bush vines. These grapes were harvested by hand in early February into small crates. From early January 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.

WINEMAKING

Fermentation took place in an open fermentation tank with carefully executed punch downs six to twelve times daily. After 8 days of skin contact the grapes were pressed gently and malolactic fermentation took place in 100% new French oak barrels with a total of 22 months maturation.

WINEMAKER'S NOTE

This wine is expressive of fruit rather than oak, showing real finesse and velvety palate with well – integrated tannins. The nose is dominated by sweet spice and red berries. 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

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



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

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