



RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

The Foundation Stone Red
33% Shiraz, 27% Cinsault,
18% Mourvèdre, 16% Grenache
Noir, 6% Viognier
Western Cape

FOOD SUGGESTIONS

Enjoy with ostrich or beef carpaccio,
duck, venison and rump steak with a
creamy pepper sauce.

AWARDS & ACCOLADES

3½ stars John Platter Wine Guide 2023
NWC Double Silver Award 2022
3½ stars John Platter Wine Guide 2021

FOUNDATION STONE RED BLEND 2019

HARVEST PROCESS

Vineyards from Franschhoek and Paarl were selected to make this Mediterranean-style blend. Grapes were harvested by hand between 24° – 24.5° Balling with good harvesting conditions throughout.

WINEMAKING

Fermentation took place in open top fermenters at 25° C with 3 punch downs daily. After fermentation the wine was kept on the skins for 30 days. Malolactic fermentation took place in stainless steel tanks. All five varietals were matured in older 225L French oak barrels separately for a total maturation time of 12 months and then blended for bottling.

WINEMAKER'S NOTES

This intriguing blend is silky soft on the palate with soft tannins and notes of black pepper, violets and red fruit on the nose. Layered complexity on the nose and palate surprise with every interaction.

TECHNICAL ANALYSIS

Alc.13.06 %
RS 2.4 g/l
TA 5.9 g/l
pH 3.41



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°