



# RICKETY BRIDGE

ESTATE

## PRODUCT INFORMATION

Rickety Bridge Cabernet Sauvignon 2022  
100% Cabernet Sauvignon  
Franschhoek

## FOOD SUGGESTIONS

Smoked brisket, slow cooked beef  
short rib, fire roasted lamb chops

# RICKETY BRIDGE CABERNET SAUVIGNON 2022

## HARVEST PROCESS

Harvested from two vineyards in Franschhoek, one from the Estate itself and the other one from another property in the valley. The blocks yield about 7-10 tons per ha. The grapes were hand harvested at 23.5° Balling in March 2022.

## WINEMAKING

Fermentation took place in open fermenters at 22-25°C with two punch downs daily. The wines were pressed after 21 days on the skins. Malolactic fermentation took place in stainless steel tanks. The wine was then aged for 12-15 months in 15% new and 85% older 225l French oak barrels.

## WINEMAKER'S NOTES

Classic characters of black fruit layered with herbal notes and oak spice. A full, yet elegant palate with a beautiful fruit expression. Silky and smooth tannins with a long finish.

## TECHNICAL ANALYSIS

Alc.13.22 %

RS 3.2 g/l

TA 6.2 g/l

pH 3.59



READY FOR YOUR ENJOYMENT.

Tradition with a  
touch of modernity

SERVE AT 15° TO 17°