



RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Rickety Bridge Merlot 2021
100% Merlot
Franschhoek

FOOD SUGGESTIONS

Traditional bobotie, spaghetti
Bolognese, lasagne, grilled chicken
and beef stews.

AWARDS & ACCOLADES

4 stars John Platter Wine Guide 2023
4 stars John Platter Wine Guide 2022
90 Points – Decanter Awards 2021
4 stars John Platter Wine Guide 2021

RICKETY BRIDGE MERLOT 2021

HARVEST PROCESS

Harvested from two vineyards in Franschhoek, one from Rickety Bridge and the other one from another property in the valley. Both blocks yield about 6-8 tonnes per ha. The grapes were hand harvested at 24.5 Balling in February 2021.

WINEMAKING

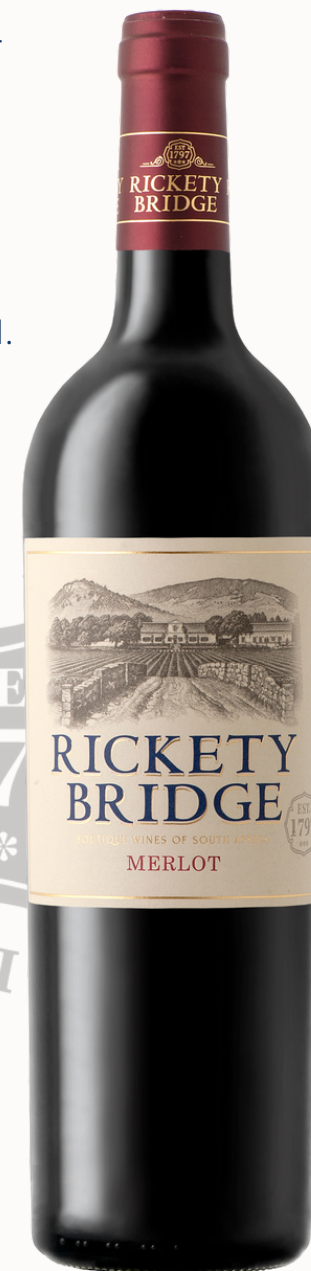
Fermentation took place in open fermentation tanks at 22-25° C with 2 punch downs daily. The wines were pressed after 21 days on the skins. Malolactic fermentation took place in stainless steel tanks and maturation took place in 15% new and 85% older French oak barrels for a total of 12 to 14 months.

WINEMAKER'S NOTES

Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours. Well-structured with refined tannins and a lengthy finish.

TECHNICAL ANALYSIS

Alc. 13.94%
RS 1.8 g/l
TA 6.1 g/l
pH 3.56



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°