



## PRODUCT INFORMATION

Rickety Bridge Pinotage 2020  
100% Pinotage  
Western Cape

## FOOD SUGGESTIONS

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

## AWARDS & ACCOLADES

Michelangelo Awards 2020 – Gold Medal

3½ stars John Platter Wine Guide 2021

# RICKETY BRIDGE PINOTAGE 2020

## HARVEST PROCESS

Vineyards identified in the Franschhoek and Breedekloof regions. Well-manicured and settled vines yielding a low 8 tons/ha. Grapes were harvested early February at 24.5° Balling into small crates with good harvesting conditions throughout.

## WINEMAKING

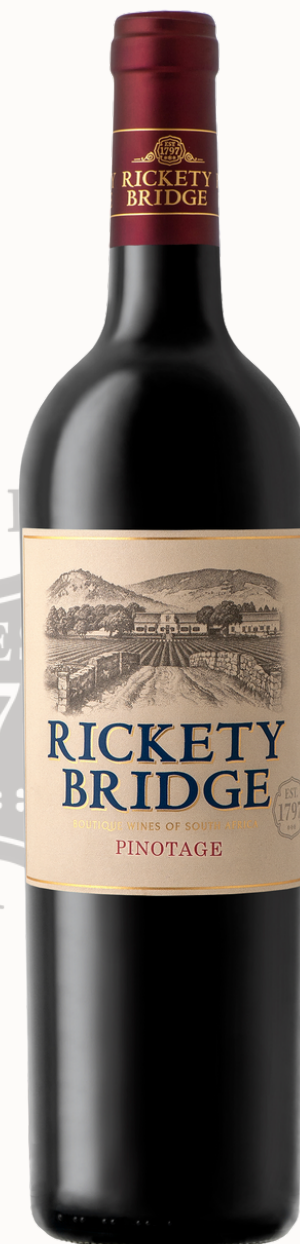
Fermentation took place in an open fermentation tank at 24° C with two to three punch-downs daily. Malolactic fermentation took place in 100% stainless steel tanks. Total maturation time in barrel was twelve months.

## WINEMAKER'S NOTES

Red fruit forward with black and blueberry flavours in the background while the light oaking accentuates flavours of red currants and blue berries. A velvety palate with well-integrated tannins which are supported by subtle smokiness leading into a lingering juicy finish.

## TECHNICAL ANALYSIS

Alc. 12.94 %  
RS 2.2 g/l  
TA 5.7 g/l  
pH 3.50



READY FOR YOUR ENJOYMENT.

Tradition with a  
touch of modernity

SERVE AT 15° TO 17°