



PRODUCT INFORMATION

Rickety Bridge Shiraz 2020
100% Shiraz
Franschhoek

FOOD SUGGESTIONS

Game, ostrich, spare ribs, steak, roast
beef, spicy lamb dishes.

AWARDS & ACCOLADES

4 stars John Platter Wine Guide 2023
93 Points – Christian Eedes 2022
4 stars John Platter Wine Guide 2022
4 stars John Platter Wine Guide 2021

RICKETY BRIDGE SHIRAZ 2020

HARVEST PROCESS

Grapes selected from vineyards in Franschhoek. All the grapes were picked by hand at optimal ripeness (balling between 23 and 24).

WINEMAKING

The grapes were destemmed and kept as whole berries. Fermentation took place in open fermenters with inoculated yeast strains. Dried stems were added back in to the tank during fermentation. Kept on the skins for 60 days after fermentation. Malolactic fermentation took place in tank, thereafter the wine was transferred to 225l French oak barrels for 12 months. 15% New oak and the rest 2nd; 3rd; 4th; 5th fill barrels.

WINEMAKER'S NOTES

Opulent dark forest fruit with aromatic notes of spice, white pepper and dark chocolate. The palate is textured and layered, showing elegance and refined structure. Fresh, juicy and balanced acidity, subtle oak with hints of clove and mulberry lingers on the finish.

TECHNICAL ANALYSIS

Alc. 13.18%
RS 2.7 g/l
TA 6.0 g/l
pH 3.36



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°