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# RICKETY BRIDGE

ESTATE

## PRODUCT INFORMATION

Paulina's Reserve Cab Sauvignon 2021

100% Cabernet Sauvignon  
Franschhoek

## FOOD SUGGESTIONS

Rack of lamb, chargrilled sirloin or ribeye, roast beef and Yorkshire pudding, slow-cooked oxtail or braised venison.

## AWARDS & ACCOLADES

Paulina's Reserve Cabernet Sauvignon 2020 – 4 stars John Platter Wine Guide 2022  
Paulina's Reserve Cabernet Sauvignon 2020 - 4 Stars Platter 2023  
91 Points Vinous Neal Martin SA Report 2021

# PAULINA'S RESERVE CABERNET SAUVIGNON 2021

## HARVEST PROCESS

All grapes used to make this wine come from vineyards situated in the Franschhoek Valley. The grapes were harvested by hand at optimal ripeness between 24 and 25° Balling.

## WINEMAKING

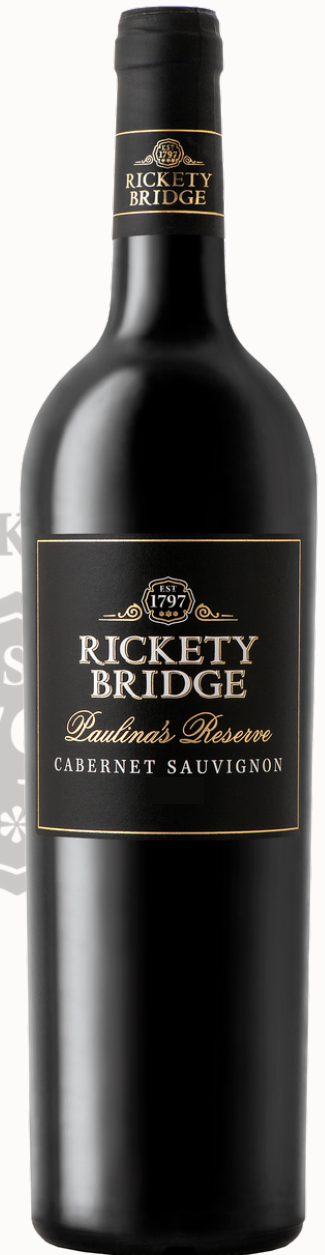
Fermentation took place in an open top fermenters with two to three punch downs daily. After fermentation the wine was kept on the skins for 14 days. Malolactic fermentation took place in stainless steel tanks and then the wine was aged in 30% new and 70% older small French oak barrels. Total maturation time in barrel was 18-20 months.

## WINEMAKER'S NOTES

Classic characters of red cherries layered with herbal notes and oak spice. A full, rich palate with a powerful fruit expression and silky, polished tannins which lead to a long finish with well integrated oak.

## TECHNICAL ANALYSIS

Alc.14.0%  
RS 3.0 g/l  
TA 6.7 g/l  
pH 3.51



AGEING POTENTIAL UNTIL 2035

Tradition with a  
touch of modernity

SERVE AT 15° TO 17°