



RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Rickety Bridge Pinotage 2021
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 2021

HARVEST PROCESS

Vineyards identified in the Franschhoek and Breede-kloof 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

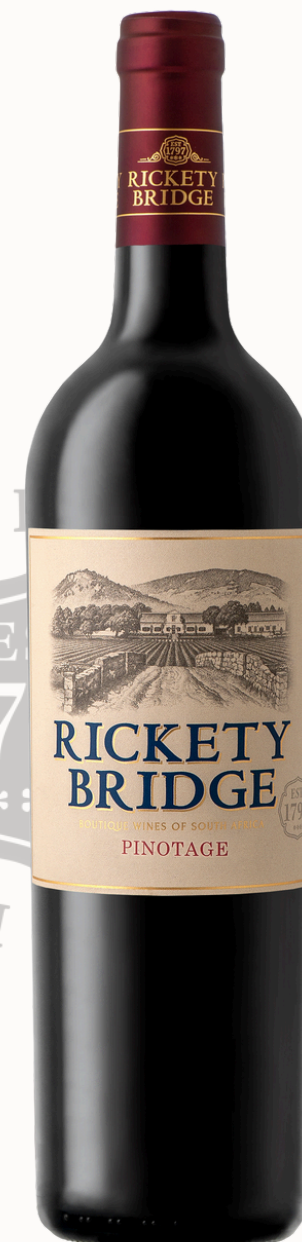
Fermentation took place in an open fermentation tank at 24° C with two to three punch-downs daily. Malolactic fermentation took place in 100% stainless steel tanks. Aged in 15% new French oak 225L barrels, and the rest in older oak.

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. 13.17 %
RS 2.6 g/l
TA 5.9 g/l
pH 3.52



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°