



RICKETY BRIDGE MERLOT 2022

HARVEST PROCESS

Harvested from two vineyards in Franschoek, 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 between 23 & 23.5 Balling in February 2022.

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.

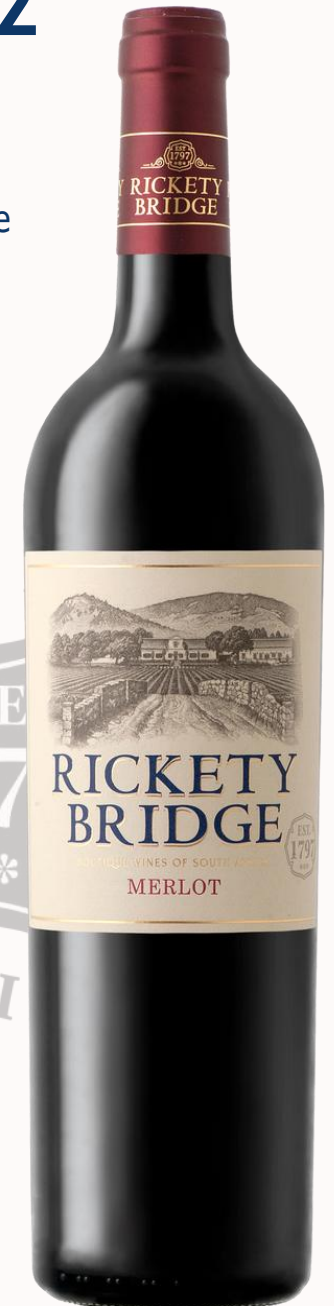
TECHNICAL ANALYSIS

Alc. 13.0%

RS 3.5 g/l

TA 6.4 g/l

pH 3.58



PRODUCT INFORMATION

Rickety Bridge Merlot 2022
100% Merlot
Franschoek

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

READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°