



PRODUCT INFORMATION

Rickety Bridge Pinotage 2023
100% Pinotage
Western Cape

FOOD SUGGESTIONS

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

AWARDS & ACCOLADES

Rickety Bridge Pinotage 2019 –
Michelangelo Awards 2020 – Gold Medal

Rickety Bridge Pinotage 2015 – Finalist
ABSA Pinotage Top 10 2016

Rickety Bridge Pinotage 2020 - 3½ stars
John Platter Wine Guide 2024

Rickety Bridge Pinotage 2019 - 3½ stars
John Platter Wine Guide 2021

RICKETY BRIDGE PINOTAGE 2023

HARVEST PROCESS

Grapes were harvested early February at 24° Balling into small crates with good harvesting conditions throughout.

WINEMAKING

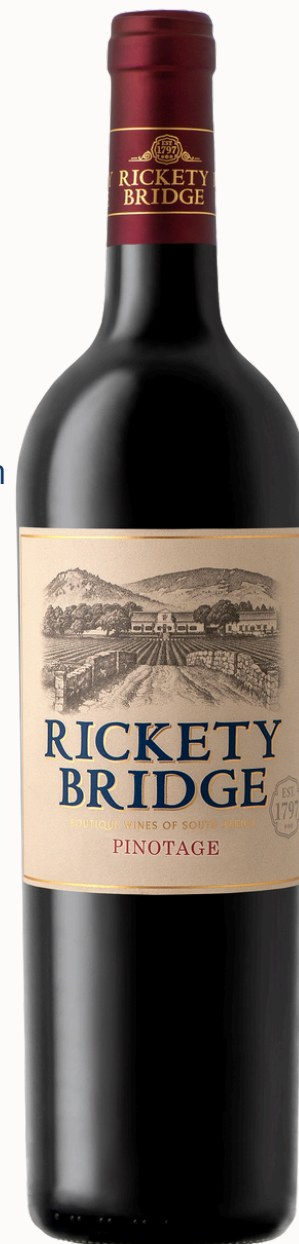
Fermentation took place in open fermentation tanks at 22-25° C with 2 punch downs daily. The wines were pressed after 21 days on the skins. Malolactic fermentation took place in stainless steel tanks and maturation took place in 15% new and 85% older French oak barrels for a total of 12 to 14 months.

WINEMAKER'S NOTES

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. 13.46 %
RS 2.5 g/l
TA 6.0 g/l
pH 3.58



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°