



RICKETY BRIDGE

E S T A T E

PRODUCT INFORMATION

Paulina's Reserve Cinsault 2022
100% Cinsault
Paarl

FOOD SUGGESTIONS

Pan-fried dumplings with Asian
dipping sauce. Seared Tuna with
creamy mash.

AWARDS & ACCOLADES

5 stars John Platter Wine Guide 2023
90 Points – Tim Atkin Report 2022
91 Points – Vinous Neal Martin 2022
90 Points – Decanter Awards 2022
4½ stars John Platter Wine Guide 2022
94 Points - Christian Eedes 2021
Michelangelo Awards 2021 – Double
Gold Medal
Double Gold - Veritas 2023

PAULINA'S RESERVE CINSAULT 2022

HARVEST PROCESS

The grapes come from a farm in Paarl, called Otterkuil. The 2.65ha bush vine vineyard was planted in 1954 and is certified with the Old Vine Project.

WINEMAKING

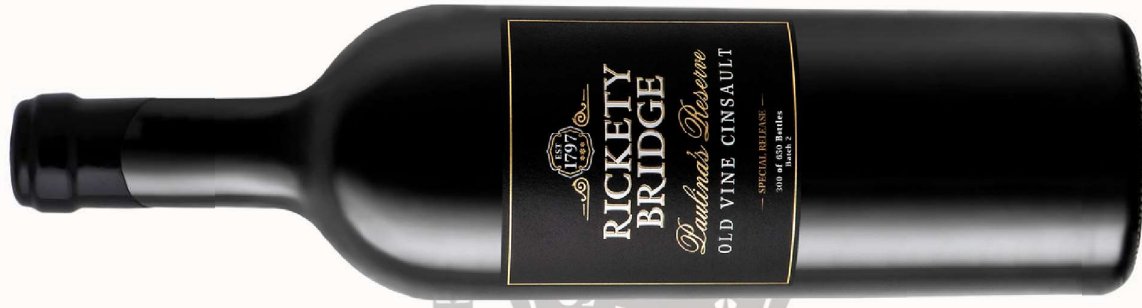
The grapes were destemmed and kept as whole berries. A portion of the stems were left outside in the sun to dry for 5 days and then it was added back into the tank. The dried-out stem's ads perfumed aromatics and texture to the wine. Punch downs took place twice daily. Maturation took place in ceramic Amphora & old French oak barrels.

WINEMAKER'S NOTES

The nose shows subtle notes of cherry, red currant, rose and fynbos while the palate has lovely fruit integrity and flavour intensity without being weighty. It's a wonderfully balanced wine with bright acidity and fine, powdery tannins.

TECHNICAL ANALYSIS

Alc.12.63%
RS 2.2 g/l
TA 5.7 g/l
pH 3.52



AGEING POTENTIAL UNTIL 2030	Tradition with a touch of modernity	SERVE AT 15° TO 17°
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