



PRODUCT INFORMATION

Rickety Bridge Merlot 2023
100% Merlot
Franschhoek

FOOD SUGGESTIONS

Traditional bobotie, spaghetti
Bolognese, lasagne, grilled chicken
and beef stews.

AWARDS & ACCOLADES

Rickety Bridge Merlot 2022 - Gold - Gold
Awards 2024
Rickety Bridge Merlot 2021 - 4 stars John
Platter Wine Guide 2024
Rickety Bridge Merlot 2020 - 4 stars John
Platter Wine Guide 2023
Rickety Bridge Merlot 2019 - 4 stars John
Platter Wine Guide 2022
Rickety Bridge Merlot 2018 - 90 Points –
Decanter Awards 2021
Rickety Bridge Merlot 2018 - 4 stars John
Platter Wine Guide 2021

RICKETY BRIDGE MERLOT 2023

HARVEST PROCESS

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

WINEMAKING

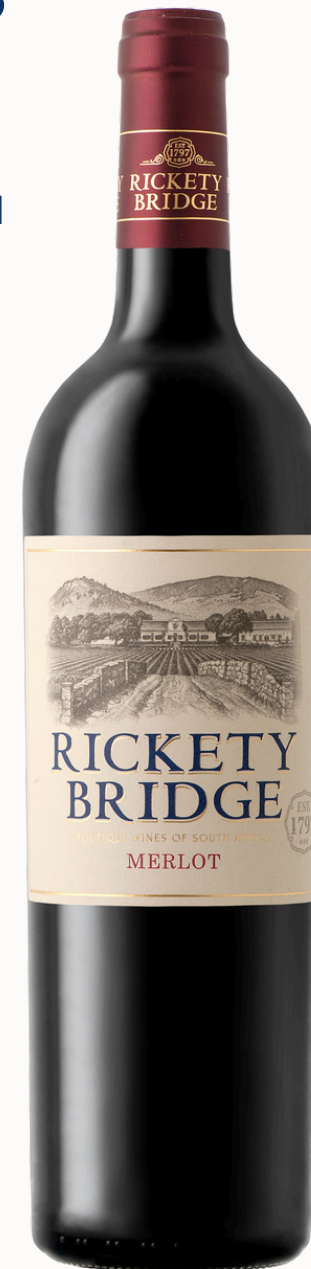
Fermentation took place in open fermentation tanks at 22-25°C with 2 punch downs daily. The wines were pressed after 21 days on the skins. Malolactic fermentation took place in stainless steel tanks and maturation took place in 15% new and 85% older French oak barrels for a total of 12 to 14 months.

WINEMAKER'S NOTES

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%
RS 2.72 g/l
TA 6.07g/l
pH 3.44



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°