

# **RICKETY BRIDGE PINOTAGE 2019**

#### **PRODUCT INFORMATION**

Full name Vintage Varietal Origin Sugar Content Rickety Bridge Pinotage 2019 100% Pinotage Western Cape 1.6 g per 750ml bottle (dry wine)

# PACKAGING INFORMATION

Bottle barcode Case barcode Unit size Bottles per case Pallet information 6007738000085 26007738000089 750 ml 6 28cs x 6 x 4

#### **TECHNICAL ANALYSIS**

Alc. 14.34% | RS 2.7 g/l | TA 5.8 g/l | pH 3.58

#### HARVEST

Vineyards identified in the Franschhoek and Breedekloof regions. Well-manicured and settled vines yielding a low 8 tons / ha. Grapes were harvested early February at  $24.5^{\circ}$  Balling into small crates with good harvesting conditions throughout.

## WINE MAKING

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. Total maturation time in barrel was twelve months.

# WINEMAKER'S NOTE

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.

## CELLARING

Drinkable now, can mature for up to 2025.

# SERVING TEMPERATURE

15 -  $17^{\circ}\mathrm{C}$ 

# FOOD SUGGESTIONS

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



Rickety Bridge Pinotage 2015 -Finalist ABSA Pinotage Top 10 2017

Rickety Bridge Pinotage 2015 -Finalist ABSA Pinotage Top 10 2016



P.O BOX 455, FRANSCHHOEK, 7690, WESTERN CAPE, SOUTH AFRICA TEL: +27 21 876 2129 | FAX +27 21 876 3486 | WWW.RICKETYBRIDGE.COM FOLLOW US ON FACEBOOK: @RICKETYBRIDGEWINERY | TWITTER/INSTAGRAM: @RICKETYBWINERY