



RICKETY BRIDGE

W I N E R Y

PRINTER'S DEVIL BELPHEGOR 2017

PRODUCT INFORMATION

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|---------------|-------------------------------------|
| Full name | Printer's Devil Belphegor 2017 |
| Vintage | 2017 |
| Varietal | 90% Cinsault 10% Cabernet Sauvignon |
| Origin | Coastal Region |
| Sugar Content | 1.43 g per 750ml bottle (dry wine) |

PACKAGING INFORMATION

| | |
|--------------------|----------------|
| Bottle barcode | 6003643002336 |
| Case barcode | 26003643002330 |
| Unit size | 750 ml |
| Bottles per case | 6 |
| Pallet information | 28cs x 6 x 4 |

TECHNICAL ANALYSIS

Alc. 14.25 % | RS 1.9 g/l | TA 5.0 g/l | pH 3.68

HARVEST

All grapes used in the Printer's Devil Belphegor originate from only the best terroir selected to produce a world class wine. Rickety Bridge pays homage to the varietal by producing this wine from a very special Cinsault vineyard planted in 1955.

WINE MAKING

The wine is fermented and aged in stainless steel tanks with only 10% Cabernet Sauvignon component to receive some barrel ageing.

WINEMAKER'S NOTE

Juicy bright red fruit, white chocolate with blue and red berries on the nose. Elegant and spicy palate, medium body with elegant but present tannins and a nice length.

CELLARING

Ready for your enjoyment, the wine has great ageing potential for up to at least 2025.

SERVING TEMPERATURE

15 - 17°C

FOOD SUGGESTIONS

Moroccan Lamb, Thai curry, braised meats and roasted lamb will make for a perfect pairing.

PRODUCTION

We only produced 888 bottles

ACCOLADES

Printer's Devil Belphegor 2017 –
Michelangelo *Gold 2018*



P.O BOX 455, FRANSCHHOEK, 7690, WESTERN CAPE, SOUTH AFRICA

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