

Rickety Bridge Chenin Blanc 2004

Fresh, fruity wine with guava, peach and quince flavours and good staying power in the mouth.

On its own or with cold barbequed chicken salad.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : **alc** : 13.7 % vol **rs** : 1.6 g/l **pH** : 3.35 **ta** : 5.8 g/l **va** : 0.14 g/l **so2** : 79.0 mg/l **fso2** : 39.0 mg/l

type : White **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle

about the harvest: Chenin Blanc grapes were harvested by hand on 18 February at Zonnebloem Vineyards at 25.6° Balling and on 2 March 2004 at Rickety Bridge Vineyards at 22° Balling.

in the cellar : Grapes were handled with care, with six hours of low temperature skin contact with exclusively free run being obtained from the press. Juice was settled overnight, racked off lees and inoculated with VIN 13 yeast. Fermentation occurred between 11° to 14°C for 22 days. Wine was clarified, stabilized and received a gentle filtration before bottling.

