

## Rickety Bridge Sauvignon Blanc 2005

Ripe guava, peach, fig and tropical fruit.

Garden salad, fish and poultry.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Rickety Bridge Estate

**winemaker** : Wilhelm van Rooyen

**wine of origin** : Coastal

**analysis** : **alc** : 14.91 % vol **rs** : 1.3 g/l **pH** : 3.32 **ta** : 5.9 g/l **va** : 0.81 g/l **so2** : 76 mg/l **fso2** : 43 mg/l

**type** : White

**pack** : Bottle

**about the harvest**: Sauvignon Blanc grapes from Rickety Bridge Vineyards were harvested by hand on 8 February 2005 at 24.2Â°C.

**in the cellar** : Grapes were handled with care and worked reductively, although no ascorbic acid was used. Six hours skin contact at 14Â°C was allowed, before pressing with bag press up to 0.5 bar when pH started to change. Juice was settled overnight, racked off lees and inoculated with VIN 7 yeast. Fermentation occurred in stainless steel tanks between 11Â° - 15Â°C and lasted for 21 days.

