

Rickety Bridge Sauvignon Blanc 2006

Unwooded wine, with green figs, tropical fruit and clean crisp acid.

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** : 12.7 % vol **rs** : 1.7 g/l **pH** : 3.16 **ta** : 6.7 g/l **va** : 0.36 g/l **so2** : 72 mg/l **fso2** : 34 mg/l

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

pack : Bottle

about the harvest : Sauvignon Blanc grapes from Rickety Bridge Vineyards were harvested by hand on 1 February 2006 at 21.5Â° Balling.

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 20 days.

