

Rickety Bridge Sauvignon Blanc 2008

Veritas 2008 - Silver

2008 International Wine & Spirit Competition - Bronze

Passion fruit flavours dominate including granadilla, guava and hints of green apple.

Seafood dishes, fresh leafy salads and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal

analysis : alc : 13.55 % vol rs : 1.4 g/l pH : 3.29 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

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ageing : Ready to be enjoyed.

in the vineyard : 18 year old vines next to the Franschhoek river contributes to this typical Sauvignon blanc from the famous valley. Producing a low yielding crop of 6 tons / ha from these balanced and well manicured vines situated on a North West facing slope in sandy Tukululu soils.

about the harvest: The grapes were hand picked into small baskets on 08 Feb 2008 in the early morning hours at 22.6° Balling.

in the cellar : Fermented at 12.5° C for a period of 24 days using two noble yeasts namely VIN 7 and VIN 13 at different stages in the fermentation process. The wine was left on its primary lees for 2 months ensuring the full and creamy mouth feel. It then underwent a light filtering and into bottle on the 14 May 2008 ending up with 5500 bottles. A policy of minimal interference in the cellar is followed to ensure all the natural flavours of the fruit are preserved and bottled.

