

Rickety Bridge Chardonnay 2005

Lemon, ripe orange, honey and butter flavours with subtle toasted oak spice.

Smoked salmon, shellfish with rich sauces, pork, chicken with creamy sauces.

variety : Chardonnay | 100% Chardonnay

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : **alc** : 14.47 % vol **rs** : 4.8 g/l **pH** : 3.48 **ta** : 4.7 g/l

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

pack : Bottle **closure** : Cork

ageing : Peak from 2 years, enjoy up to 5 years.

in the vineyard : 2 hectares located next to the river grown in sandy soils. Low yield of 6 tons/ha.

about the harvest: Chardonnay grapes from Rickety Bridge were harvested by hand on 4 February 2005 at 24Â° B.

in the cellar : Fermentation was initiated in stainless steel tanks with D47 yeast, after settling and racking. When the first signs of fermentation were noticed, juice was transferred to small barrels 12% new and 78% older French oak. Must was fermented at 14Â° - 17Â° C. Lees were stirred up twice daily for 12 weeks after which the wine was racked, returned to barrel and stored at 14Â° C. The wine was racked on a further 2 occasions with a barrel maturation time of 12 months.

