

## Rickety Bridge Chenin Blanc 2008

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Bronze

Pineapple, guava and paw-paw characterizes this cool fermented Chenin blanc.

Sushi, shellfish, salads, Chinese food, Chicken with creamy sauces.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Rickety Bridge Estate

**winemaker :** Wilhelm van Rooyen

**wine of origin :** Coastal

**analysis :** alc : 14 % vol   rs : 2.5 g/l   pH : 3.41   ta : 6.2 g/l

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

**pack :** Bottle   **closure :** Cork

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**ageing :** Ready to be enjoyed.

**in the vineyard :** Grapes sourced from 30 year old vines give this wine its tremendous full bodied mouth feel and rich texture.

**about the harvest:** All grapes used to make this wine were hand harvested in the early hours of the morning at 22.5° Balling.

**in the cellar :** Fermentation took place at 13° C in stainless steel tanks for up to 27 days before being aged on the fine lees for two months. A policy of minimal interference in the cellar is followed to ensure all the natural flavours of the fruit are preserved and bottled.

