

Rickety Bridge Natural Sweet Chenin Blanc 2007

Honey bush, floral and ripe apricot with balanced fruit acidity.

Serve chilled with cheese platters and certain desserts

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 12 % vol rs : 106.6 g/l pH : 3.60 ta : 6.21 g/l

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

pack : Bottle **closure** : Cork

ageing : Ready to be enjoyed.

in the vineyard : Grapes chosen from Zonnebloem & Rickety Bridge. Both vineyards grown in sandy soils next to the river.

about the harvest: Grapes were picked at a tremendously high 33°Balling to give this wine its natural sweetness and full body. All grapes used to make this wine were hand harvested in the early hours of the morning.

in the cellar :

The fermentation process lasted 20 days at 14°C in the 225 litre casks consisting of 30% new 30% second fill and the remaining in 3rd and 4th fill barrels. This wine was fermented and aged for 12 months in small French oak barrels.

