

Rickety Bridge Paulina's Reserve Chenin Blanc 2008

2009 Decanter World Wine Awards - Bronze medal

Granadilla screams at you supported by guava, paw-paw and a lemon-lime finish with hints of minerality. A creamy mouth feel with perfectly balanced acidity.

Crayfish, roast pork, liver paté on toasted ciabata.

variety : Chenin Blanc | Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 3.5 g/l pH : 3.35 ta : 6.3 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

2009 Decanter World Wine Awards - Bronze medal

ageing : Ready to be enjoyed but with the naturally high acidity this wine will cellar well for at least the next couple of years.

in the vineyard : Decomposed granite soils host these low yielding crops of 8 tons/ha on 15 year old vines.

about the harvest: Handpicked into small baskets on 22 Feb 2008 in the early morning at 23.0° Balling.

in the cellar : Fermented at 12° C for a period of 26 days using a noble yeast namely VIN 2000. The wine was left on its primary lees for 5 months ensuring the full and creamy mouth feel. 30% of the wine was barrel fermented and left to age for 5 months in these small French oak casks. The wine then underwent a light filtering and into bottle on 05 August 2008, ending up with 3500 bottles.

