

Rickety Bridge Chardonnay 2006

An elegant, lightly oaked Chardonnay with biscuity, citrus and flinty notes on the nose. The palate shows lemon and lime flavours with hints of caramel and lightly toasted oak. The wine has a full mid palate and long finish of subtle oak spice and ripe oranges.

Poached salmon with caper butter sauce, prawn pasta with chive butter sauce.

variety : Chardonnay | 100% Chardonnay

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 1.8 g/l pH : 3.31 ta : 5.2 g/l

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

pack : Bottle **closure :** Screwcap

2009 Old Mutual Trophy Wine Show - Silver medal

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

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

about the harvest: Chardonnay grapes from Rickety Bridge were harvested by hand on 2 February 2006 at 23.7° B.

in the cellar : This wine was fermented in small French oak barrels (15% new and 85% older) with the D47 yeast strain. Must was fermented at 14° - 17° C. Lees were stirred up to twice daily for 12 weeks after which the wine was racked, returned to barrel and stored at 14° C. The wine was racked on a further 2 occasions with a barrel maturation time of 12 months.

