

Rickety Bridge Rosé 2009

Tones of strawberry, Turkish delight and candy floss dominate the nose and palate with an elegant spicy finish. Full palate is supported by easy natural acidity.

Picnics, chicken salad, scrambled eggs with smoked salmon or on its own.

variety : Merlot | 47% Merlot, 36% Cabernet Sauvignon, 12% Shiraz, 5% Viognier

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal

analysis : alc : 13 % vol rs : 4.25 g/l pH : 3.32 ta : 5.8 g/l

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

pack : Bottle **closure** : Cork

ageing : Ready to be enjoyed.

in the vineyard : Merlot, Cabernet Sauvignon and Shiraz grapes from the Rickety Bridge property in Franschhoek and Viognier grapes from Elgin were used for this Rosé.

about the harvest: All grapes used to make this wine were hand harvested in the early hours of the morning and were specifically chosen for this style of Rosé.

in the cellar : Skin contact took place for 8 hours before pressing and removal of skins. Cool fermentation at 13° C took place in stainless steel tanks lasting 24 days before being left to age on the lees for 12 weeks. Varietals were chosen to complement certain characteristics of this French style Blanc de Noir. All four varietals were vinified separately and blended just before bottling.

