

## Rickety Bridge Chenin Blanc 2009

Refreshing tropical notes with guava, white pear and hints of apricot on the nose. Full and fresh with a lovely crisp finish.

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

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

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Coastal

**analysis** : **alc** : 14 % vol **rs** : 4.2 g/l **pH** : 3.35 **ta** : 6.7 g/l

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

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

2009 Michelangelo Awards: Silver Medal

**ageing** : Drink now until the end of 2010.

**in the vineyard** : Grapes sourced from 30 year old vines on our Basse Provence estate in Franschhoek and from Zonnebloem farm in Paarl, both vineyards yielding a low 6 tons/ha.

**about the harvest**: The grapes were harvested by hand at 23° Balling with good harvesting conditions throughout.

**in the cellar** : Fermentation took place in a stainless steel tank at 12.5° C and lasted almost 30 days. The wine was left on its primary lees for 3 months and stirred twice a week to enhance flavours and mouth feel.

