

## Rickety Bridge Sauvignon Blanc 2009

Well balanced natural acidity emphasises the structured palate which shows refreshing tropical and passion fruit with hints Granny Smith apples on the nose. A lengthy finish that ends with green undertones.

Seafood dishes, fresh leafy salads and sushi.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Coastal

**analysis** : **alc** : 13.58 % vol **rs** : 1.9 g/l **pH** : 3.21 **ta** : 7.4 g/l

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

**pack** : Bottle **closure** : Screwcap

**ageing** : Drink now until 2011.

**in the vineyard** : All of the grapes used in the Rickety Bridge Sauvignon blanc originate from only the best terroir selected="true" to produce a world class wine reflective of the Rickety Bridge philosophy. Cropped at 6 tons/ha, these low yielding vineyards show complexity and depth with the potential to improve with age.

**about the harvest**: The grapes were harvested by hand on 22.8° B with good harvesting conditions through out. Perfect harvesting conditions with long cool, dry summer and cold wet winter.

**in the cellar** : Fermentation took place in a stainless steel tank at 12.5° C with two noble yeast strains used. The wine was left on its primary lease for 5 months being stirred twice a week to enhance flavours and mouth feel.

