

Rickety Bridge Natural Sweet Chenin Blanc 2009

Rich and ripe with honey bush, floral and ripe apricot flavours with a well balanced acidity.

Serve chilled with cheese platters and certain desserts

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal

analysis : **alc** : 12.5 % vol **rs** : 108.5 g/l **pH** : 3.52 **ta** : 5.9 g/l

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

pack : Bottle **closure** : Cork

ageing : Ready to be enjoyed or can be aged up to 5 years.

in the vineyard : Grapes selected from 35 year old Chenin blanc vineyards, planted on Alluvial soils. Very low yielding vineyards produce these concentrated bunches.

about the harvest : Grapes were picked at 29.1° Balling to give this wine its natural sweetness and full body. All grapes used to make this wine were hand harvested in the early hours of the morning.

in the cellar : The fermentation process lasted 25 days at 14° C in the 225 litre casks consisting of 20% new fill and the remaining in 2nd, 3rd and 4th fill barrels. This wine was fermented and aged for 12 months in small French oak barrels.

