

Rickety Bridge Chenin Blanc 2010

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 : 13.57 % vol rs : 3.3 g/l pH : 3.39 ta : 6.4 g/l

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

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Drink now until the end of 2011.

in the vineyard : Grapes selected from 35 year old vines on our Basse Provence estate in Franschhoek and from Zonnebloem farm in Paarl, both vineyards yielding a low 4 tons/ha.

about the harvest: The Chenin was 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 35 days.

The wine was left on its primary lees for 4 months and stirred twice a week to enhance flavours and mouth feel.

