

## Rickety Bridge Sauvignon Blanc 2010

Vibrant and zesty. Aromas of pear, gooseberry, passion fruit with nuances of apricot and subtle minerality. Full flavoured with peach and litchi which linger on the finish.

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 : 13.5 % 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 2012.

**in the vineyard :** All of the grapes used in the Rickety Bridge Sauvignon blanc originate from only the best terroir chosen to produce a world class wine reflective of the Rickety Bridge philosophy. Cropped at 6 tons per hectare, 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.

