

Rickety Bridge Chardonnay 2010

Citrus with nutty nuances and hints of orange blossom on the nose. The rich palate shows honey, hazelnuts and tropical fruit.

Smoked salmon, shellfish with rich sauces, pork, chicken with creamy sauces.

variety : Chardonnay | 100% Chardonnay

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 1.7 g/l pH : 3.31 ta : 6.3 g/l

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

pack : Bottle **closure** : Screwcap

ageing : Peak from 2 - 5 years from vintage.

in the vineyard : 2 hectares located next to the river grown in the sandy soils of the Rickety Bridge estate in Franschhoek.

about the harvest: Low yield of less than 3.5 ton/ha.

Chardonnay grapes were harvested by hand on 9 February 2010 at 22.9° Balling.

in the cellar : Fermentation was initiated in small French oak barrels (15% new and 85% older) with the VIN2000 yeast strain. Must was fermented at 14° - 17° C. The yeast lees was stirred up twice daily for 12 weeks after which the wine was only stirred up once a week for the remaining 6 months in barrel and stored at 15° C without receiving a racking for the entire 9 months of barrel aging.

