

## Rickety Bridge Chenin Blanc 2011

Refreshing tropical fruit notes with an abundance of melon and subtle notes of honey, pear and apricot. Full, rich flavour with a lengthy finish.

Sushi, shellfish, salads, Chinese food, chicken dishes with creamy sauces.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Franschhoek / Paarl

**analysis** : **alc** : 13.51 % vol **rs** : 1.9 g/l **pH** : 3.43 **ta** : 6.0 g/l

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

**pack** : Bottle **closure** : Cork

**ageing** : Drink now until the end of 2014.

**in the vineyard** : Grapes selected from 36 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.

