

Rickety Bridge Paulinas Reserve Chenin Blanc 2011

Rich aromas of ripe pear, peaches and apples with subtle biscuity characters. A full palate showing ripe melons, honey, roasted nuts and subtle toasty oak. A long finish with dried apricots and oak spice.

Crayfish, roast pork, liver paté on toasted ciabatta.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin :

analysis : alc : 13.59 % vol rs : 2.5 g/l pH : 3.49 ta : 5.9 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Ready to be enjoyed but with the naturally high acidity this wine will cellar well for at least the next couple of years.

in the vineyard : Decomposed granite soils host these low yielding crops of 8 tons/ha on 16 year old vines.

about the harvest: Hand picked into small baskets in the early morning at 23.0 °Balling.

in the cellar : Fermented at 12°C for a period of 28 days using a noble yeast namely VIN 2000. The wine was left on its primary lees for 5 months ensuring the full and creamy mouth feel. 30% of the wine was barrel fermented and left to age for 5 months in these small French oak casks.

