

## Rickety Bridge Brut Rosé 2010

A perfect blend of Chardonnay and Pinot Noir with a delicate expression of citrus and hints of red berries. On the palate elegant freshness combines seamlessly with classis richness and finishes with finesse.

Delightful on its own, for any occasion or paired with fresh oysters, shellfish-especially steamed crayfish, salmon, duck and sushi.

**variety :** Chardonnay | Chardonnay, Pinot Noir

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Franschhoek

**analysis :** alc : 11.58 % vol    rs : 7.4 g/l    pH : 3.01    ta : 9.4 g/l

**type :** Sparkling    **style :** Off Dry    **taste :** Fruity

**pack :** Bottle    **size :** 0    **closure :** Cork

**ageing :** Already accessible, this wine has great aging potential for up to 15 years from harvest.br /

**in the vineyard :** All grapes used to make this Méthode Cap Classique sparkling wine originate from Franschhoek. The Pinot Noir vines grow in sandy Tukululu soils on the banks of the Franschhoek River and the Chardonnay grapes on the granite slopes of the Franschhoek Mountain. These vineyards are extremely low yielding at 4.5 tonnes/ha.

**about the harvest:** Both the Chardonnay and Pinot Noir grapes were hand harvested on 18 January 2010 at 18°B and 20°B respectively into small crates and carefully transported to the cellar.

**in the cellar :** Fermentation of 30% off the blend took place in older small French oak barrels and the rest in stainless steel tanks, using a noble yeast namely CE 1118. The must was fermented between 14 - 17°C and the lees was stirred up daily for three months and then twice every week for the next 3 months for a total barrel maturation of 6 months before being blended for bottling. During and after the second fermentation in bottle the wine spent another 12 months on the lees before it was degorged and released.

