

## Rickety Bridge Natural Sweet Chenin Blanc 2010

Rich and ripe with honey bush, floral and ripe apricot flavours with a well balanced acidity.

Servechilled with cheese platters and certain desserts

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

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :**

**analysis :** alc : 12.5 % vol   rs : 108.5 g/l   pH : 3.52   ta : 5.9 g/l

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

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

**ageing :** Ready to be enjoyed or can be aged up to 5 years.

**in the vineyard :** Grapes selected from 35 year old Chenin Blanc vineyards, planted on Alluvial soils. Very low yielding vineyards produce these concentrated bunches.

**about the harvest:** Grapes were picked at 29.1° Balling to give this wine its natural sweetness and full body. All grapes used to make this wine were hand harvested in the early hours of the morning.

**in the cellar :** The fermentation process lasted 25 days at 14° C in the 225 litre casks consisting of 20% new fill and the remaining in 2nd, 3rd and 4th fill barrels. This wine was fermented and aged for 12 months in small French oak barrels.

