

Rickety Bridge Paulina's Reserve Chenin Blanc 2010

Limy zest, with paw paw, granadilla and tones of pineapple on the nose. Intense, rich mouth feel and full lingering palate with a fresh finish.

Crayfish, roast pork, liver pâté on toasted ciabata.

variety : Chenin Blanc | Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin :

analysis : alc : 13.59 % vol rs : 2.7 g/l pH : 3.40 ta : 6.3 g/l

type : White **style :** Dry **wooded**

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

2012 Veritas Wine Awards - Silver Medal

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 17 year old vines.

about the harvest: Hand picked into small baskets in the early morning at 22.9 Balling. Yield: 8tons/ha

in the cellar : Fermented at 12°C for a period of 28 days using natural yeast. 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 small French oak casks. No sulphur additions during or after fermentation, only at bottling.

