

Rickety Bridge Sauvignon Blanc 2012

Delightful nose with mango, papaya and passion fruit dominant. Crisp and refreshing on the palate with nuances of stone fruit, guava and a subtle minerality which lingers on the finish.

Seafood dishes, fresh leafy salads and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 3.8 g/l pH : 3.43 ta : 5.9 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now until 2014.

in the vineyard : All of the grapes used in the Rickety Bridge Sauvignon blanc originate from only the best terroir chosen to produce a world class wine reflective of the Rickety Bridge philosophy. Cropped at 6 tons per hectare, these low yielding vineyards show complexity and depth with the potential to improve with age.

about the harvest: The Sauvignon blanc grapes were harvested by hand at 22.5° B with good harvesting conditions through out. Perfect harvesting conditions with long cool, dry summer.

in the cellar : Fermentation took place in a stainless steel tank at 12° C with two noble yeast strains used. The wine was left on its primary lease for 6 months being stirred twice a week to enhance flavours and mouth feel.

