

Rickety Bridge Chardonnay 2012

Paw paw and citrus notes with biscuity nuances on the nose. The rich mid-palate shows honey and tropical fruit which lead into a lingering spicy finish.

Chicken dishes, prawn pasta, poached salmon.

variety : Chardonnay | 100% Chardonnay

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin :

analysis : alc : 13.58 % vol rs : 2.0 g/l pH : 3.36 ta : 5.8 g/l

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

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

ageing : Peak from 2 years, enjoy up to 5 years.

in the vineyard : 2 Hectares Chardonnay planted in 1990, located next to the river, grown in alluvial sandy soils on the Rickety Bridge estate.

about the harvest: Low yield of less than 3.5 ton/ha.

Chardonnay grapes were harvested by hand on 10 February 2012 at 22.8° Balling in the early morning hours.

in the cellar : This wine was naturally fermented in small French oak barrels (10 % new and 90 % older). Must was fermented at 14° - 17°C. Lees were stirred up daily for 12 weeks after which it was only stirred up once a week for the remaining 7 months in barrel and stored at 15°C without receiving a racking or any sulphur additions during the entire 10 months of barrel ageing.

