

## Rickety Bridge Blanc de Blancs MCC 2009

A fine, gentle mousse dances on the palate with flavours of green apple, fresh citrus, light caramel and brioche nuances. These delightful flavours combine seamlessly with classic richness and finely balanced acidity.

Delightful on its own, for any occasion or paired salmon, prawns, sushi, oysters, crayfish and steamed fish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Franschhoek

**analysis :** alc : 12.03 % vol   rs : 7.4 g/l   pH : 3.10   ta : 9.05 g/l

**type :** Sparkling

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**ageing :** Already accessible, this wine has great aging potential for up to 8 years from release.

**in the vineyard :** All the Chardonnay grapes used to make this Méthode Cap Classique sparkling wine are grown in Franschhoek on the granite slopes of the Franschhoek Mountain.

**about the harvest:** The grapes were hand harvested on 18 January 2009 at 19° Balling into small crates and carefully transported to the cellar. These vineyards are extremely low yielding at 4.5 tonnes/ha.

**in the cellar :** Fermentation of 40% of 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. The wine spent 42 months on the lees during and after second fermentation before it was de-gorged.

