

Rickety Bridge Chenin Blanc 2013

Inviting aromas of guava and white peach with underlying floral and green fig notes. A full rich palate of tropical fruit, citrus and spice leads into a long honeyed finish.

Sushi, shellfish, salads, Chinese food, chicken dishes with creamy sauces.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 13.34 % vol rs : 1.5 g/l pH : 3.4 ta : 5.4 g/l

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

pack : 0 **size :** 0 **closure :** 0

ageing : Drink now until end 2016.

in the vineyard :

Grapes were selected from 40 year old vines on our Basse Provence estate in Franschhoek, the vineyard yields only 3.5 tonnes/ha.

about the harvest:

The Chenin Blanc grapes were harvested by hand at 22.5° Balling and 23.4° Balling with good harvesting conditions throughout.

in the cellar :

Fermentation took place in a stainless steel tank at 12.5°C and lasted 34 days. The wine was left on its primary lees for 6 months and stirred three times a week to enhance flavours and mouth feel.

