

Rickety Bridge Brut Rosé MCC NV

The very appealing light salmony pink Méthode Cap Classique consists of a perfect blend of 47% Chardonnay and 53 % Pinot Noir. A delicate expression on the nose of citrus notes and hints of red berries. On the palate crisp freshness combines seamlessly with classis richness and finishes with finesse. Fine continuous mousse kisses the palate and lifts the wine to a long elegant finish.

Oysters, salmon dishes, pavlova filled with berries sushi and on its own.

variety : Pinot Noir | 53 % Pinot Noir, 47% Chardonnay

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 12.54 % vol rs : 10.1 g/l pH : 3.16 ta : 6.4 g/l

type : Sparkling **style :** Off Dry

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

ageing : Already accessible, this wine has great aging potential for up to 5 years from harvest.

in the vineyard :

All grapes used in this Méthode Cap Classique sparkling wine originate from Franschhoek. The Pinot Noir vines grow in sandy Tukulu soils on the banks of the Franschhoek River and the Chardonnay grapes on the granite slopes of the Franschhoek Mountain. Extremely low yielding vineyards at 4.5 tonnes/ha.

about the harvest:

Both Chardonnay and Pinot Noir were hand harvested at 18° Balling and 20° Balling respectively into small crates and carefully transported to the cellar.

in the cellar :

Fermentation of 30% off 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 3 months thereafter. Barrel maturation took place for 6 months before being blended for bottling. During and after the second fermentation in bottle the wine spent 13 months on the lees in bottle before it was de-gorged and released.

