

Rickety Bridge Paulinas Reserve Chenin Blanc 2012

Dominant peach and ripe pear aromas with notes of spicy oak. A rich mouth-filling wine with good structure and a long finish of dried fruit, white flowers and subtle minerality.

Crayfish, roast pork, liver paté on toasted ciabatta.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 13.40 % vol rs : 2.7 g/l pH : 3.40 ta : 6.3 g/l

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

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

ageing : Ready to be enjoyed but with the naturally high acidity this wine will cellar well until 2017.

in the vineyard :

Decomposed granite soils host these low yielding 19 year old vines that crop 7 tonnes/ha.

about the harvest: Hand picked into small baskets in the early morning at 22.9 °Balling.

in the cellar :

Fermented at 12°C for a period of 28 days using natural yeast. 100% of the wine was barrel fermented in a 2500litre oak foudre and left to age for 7 months on its primary lees ensuring the full and creamy mouth feel.. No sulphur additions were made during or after fermentation, only at bottling.

