

## Rickety Bridge Chardonnay 2013

Citrus with nutty nuances, hints of orange blossom and subtle oak spice on the nose. The rich and structured palate shows honey and tropical fruit with hints of white flowers, caramel, spice and minerality which linger on the long creamy finish.

Chicken dishes, prawn pasta, poached salmon.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rickety Bridge Winery

**winemaker :** Wynand Grobler

**wine of origin :** Franschhoek

**analysis :** alc : 13.98 % vol   rs : 2.0 g/l   pH : 3.39   ta : 5.4 g/l

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

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

**ageing :** Peak from 2 years, enjoy up to 6 years.

**in the vineyard :** Chardonnay vineyards ranging from 21 – 23 years, grown on mild slopes of decomposed granite and alluvial sandy soils on Franschhoek's Dassenberg Mountain.

**about the harvest:** Very low yielding at less than 3.5 tonnes/ha.

Chardonnay grapes from Rickety Bridge were harvested by hand on 11 February 2013 at 22.9° B 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, thereafter it was only stirred up once a week for the remaining 7 months in barrel. The wine was stored at 15°C without receiving a racking or any sulphur additions during the entire 10 months of barrel ageing.

