

Rickety Bridge The Foundation Stone White 2013

All 5 varietals contribute to this complete and well balanced wine. Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and well-structured wine that finishes with elegance and freshness on the palate.

Fish dishes, chicken dishes, goats cheese salad, pork, veal, Asian influenced chicken and fish dishes and roast duck.

variety : Chenin Blanc | 49% Chenin blanc, 15% Grenache blanc, 15% Ugni blanc, 15% Roussanne, 6%Viognier

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 13.3 % vol rs : 1.79 g/l pH : 3.3 ta : 5.4 g/l

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

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

ageing : Drink now or in the next 6 years.

in the vineyard :

Vineyards planted in decomposed granite and sandy soils with north and westerly facing slopes were identified in the Franschhoek, Paarl and Elgin areas to make this Mediterranean style blend. Well manicured and settled vines yielding between 5-6 tonnes/ha.

about the harvest:

Grapes where harvested by hand between 22.2° – 23° Balling with good harvesting conditions throughout.

in the cellar :

Naturally fermented in barrels at 16° C. The grapes were pressed gently up to 0.9 bar pressure after a short period of skin contact. Partial malo-lactic fermentation took place in older 225L French oak barrels and a 2500L oak Foudre. All five varietals were matured separately in barrel for a total maturation time of 10 months before being blended for bottling.

