

Rickety Bridge Brut Rosé MCC NV

An appealing light salmony pink with a delicate expression on the nose of citrus notes and hints of red berries. On the palate crisp freshness combines seamlessly with classic richness and finishes with finesse. Fine continuous mousse kisses the palate and lifts the wine to a long elegant finish.

Oysters, salmon dishes, salmon & berry pavlova . Serving temperature - 7° C

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

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 12.0 % vol rs : 9.3 g/l pH : 3.53 ta : 6.2 g/l

type : Sparkling **style :** Off Dry

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

ageing : Ready for your enjoyment, this wine has great ageing potential for up to 5 years from harvest.

in the vineyard : All grapes used in the MCC 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.

about the harvest: Extremely low yielding vineyards at 4.5 tonnes / ha. Both Chardonnay & Pinot Noir were harvested at 18° and 20° Balling respectively into small crates and carefully transported to the cellar.

in the cellar :

Fermentation of 15% 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.

