

## Rickety Bridge The Foundation Stone Rose 2016

A dry traditional style Rosé with juicy red cherries and strawberries intermingled with Turkish Delight and a touch of spice. A lovely creamy yet fresh palate showing a perfect balance between acidity and sweetness.

Picnics, salads, sushi, prawns, smoked salmon or on its own.

**variety :** Shiraz | 36% Shiraz, 36% Grenache, 22% Mourvèdre

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Franschhoek

**analysis :** alc : 12.87 % vol rs : 2.4 g/l pH : 3.4 ta : 4.8 g/l

**type :** Rose **style :** Dry

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

The Foundation Stone Rosé 2014 - Gold Medal Top 10 - Drinks Business Global Masters - London

### ageing :

Ready to be enjoyed.

### in the vineyard :

All of the Grapes for this wine were grown in the picturesque Franschhoek Valley and were tended to and harvested by hand.

### about the harvest:

All grapes used to make this wine were hand harvested in the early hours of the morning and were specifically selected for this style of Rosé.

### in the cellar :

Skin contact took place for 2-4 hours depending on varietal before pressing and removal of skins. Cool fermentation at 13°C took place in stainless steel tanks lasting 24 days before aging on the lees for 6 months. 10% of the wine was fermented and aged in small French oak barrels. Varietals were chosen to complement certain characteristics of this French style Blanc de Noir. All four varietals were vinified separately and blended just before bottling.

