

## Rickety Bridge Sauvignon Blanc 2016

Vibrant and zesty with aromas of pear, gooseberry and passion fruit layered with subtle mineral tones. Full flavoured with a rich midpalate and peach and litchi flavours which linger on the finish.

Seafood dishes, sushi, fresh leafy and herb salads. Serving suggestion - 8° - 12°.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Rickety Bridge Winery

**winemaker :** Wynand Grobler

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol   rs : 2.4 g/l   pH : 3.39   ta : 5.8 g/l

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

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

Rickety Bridge Sauvignon Blanc 2008 - Nederburg Auction 2008

Rickety Bridge Sauvignon Blanc 2007 - Decanter Wine Magazine Top 10 New World Sauvignon Blanc 2008

**ageing :** Ready for your enjoyment until 2018.

**in the vineyard :** All of the grapes used in the Rickety Bridge Sauvignon blanc originate from only the best terroir chosen to produce a world class wine reflective of the Rickety Bridge philosophy. These low yielding vineyards show complexity and depth with the potential to improve with age.

**about the harvest:** The Sauvignon Blanc grapes were harvested by hand at 22.5° B with good harvesting conditions through out. Perfect harvesting conditions with long cool, dry summer. Cropped at 6 tonnes/ha.

**in the cellar :** Fermentation took place in a stainless steel tank at 12° C using two noble yeast strains used. The wine was left on its primary lease for 6 months being stirred twice a week to enhance flavours and mouth feel.

