

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 Estate

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.

