

## Rickety Bridge Noble Late Harvest 2015 - SOLD OUT

Rich and ripe with apricot, peach skins with hints of mango and litchi on the nose. The palate is full and balanced with a wonderful elegant mouthfeel showing flavours of stone fruit and caramel complemented by cinnamon spice on the finish.

Enjoyed as an apéritif or as a dessert wine with a selection of cheeses or desserts. Serving Temperature 10° - 12° C

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Franschhoek

**analysis** : alc : 13.01 % vol   rs : 103.4 g/l   pH : 3.7   ta : 5.6 g/l

**type** : Dessert   **wooded**

**pack** : Bottle   **size** : 375ml   **closure** : Cork

**ageing** : Ready for your enjoyment or can be aged for up to 15 years.

**in the vineyard** : Grapes selected and harvested from 42 year old Chenin Blanc vineyards, planted on Alluvial soils alongside the Franschhoek River. Very low yielding vineyards produce these concentrated bunches.

**about the harvest**: Grapes were picked at 36° Balling to give the wine its natural sweetness and full body. All grapes used to make this wine were harvested by hand in the early hours of the morning.

**in the cellar** : The fermentation process lasted 23 days at 14° C in the 225 litre 2nd, 3rd and 4th fill barrels. This wine was further fermented and aged for twelve months in small French oak barrels.

Bottles Produced: 600 x 6

