

## Rickety Bridge The Foundation Stone White 2016

All 5 varietals contribute to this complete and well balanced wine. Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and well-structured wine that finishes with elegance and freshness on the palate.

Asian influenced chicken and seafood dishes, goats cheese salad, pork, veal or roast duck. Serving Suggestion - 8° - 12° C

**variety :** Chenin Blanc | 46% Chenin Blanc, 22% Rousanne, 18% Grenache Blanc, 11%Viognier, 3% Nouvelle

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Coastal Region

**analysis :** alc : 13.0 % vol rs : 3.4 g/l pH : 3.5 ta : 5.5 g/l

**type :** White **style :** Dry **body :** Full **wooded**

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

The Foundation Stone White 2014: The Sommeliers Selection - Awarded Classy & Elegant . 92 Points - Tim Atkin MW Report 2015

The Foundation Stone White 2013: 92 Points - Tim Atkin MW Report 2014 . Winner, Wine of the Month Club White Blends

**ageing :** Drink now or in the next 6 years.

**in the vineyard :** Vineyards planted in decomposed granite and sandy soils with north and westerly facing slopes were identified in the Franschhoek, Paarl and Elgin areas to make this Mediterranean style blend.

**about the harvest:** Grapes were harvested by hand between 22.2° - 23° Balling with good harvesting conditions throughout. Well manicured and settled vines yielding between 5 - 6 tonnes/ha.

**in the cellar :** Naturally fermented in barrels at 16° C. The grapes were pressed gently up to 0.9 bar pressure after a short period of skin contact. Partial malo-lactic fermentation took place in older 225L French oak barrels and a 2500L oak Foudre. All five varietals were matured separately in barrel for a total maturation time of 10 months.

