

## Rickety Bridge Chenin Blanc 2016

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Inviting aromas of guava and white peach with underlying floral and green fig notes. A full rich palate of tropical fruit, citrus and spice leads into a long honeyed finish.

Sushi, shellfish, salads, Chinese cuisine, chicken dishes with a creamy sauce. Serving Temperature 8° - 12° C

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

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Western Cape

**analysis:** alc : 12.5 % vol   rs : 6.6 g/l   pH : 3.49   ta : 5.3 g/l

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

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

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**ageing :** Ready for your enjoyment till end 2019.

**in the vineyard :** Grapes were selected from 45 year old vines on our Basse Provence estate in Franschhoek, the vineyard yields only 3.5 tonnes/ha.

**about the harvest:**

The Chenin Blanc grapes were harvested by hand at 22.5° Balling and 23.4° Balling with good harvesting conditions throughout.

**in the cellar :**

Fermentation took place in a stainless steel tank at 12.5°C and lasted 28 days. The wine was left on its primary lees for 6 months and stirred three times a week to enhance flavours and mouth feel.

