

Rickety Bridge Noble Late Harvest 2016

Rich and ripe with apricot, peach skins with hints of mango and litchi on the nose. The wine shows honeyed aromas with white peach and a full, rich palate of tropical fruit.

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 : 12.5 % vol rs : 95.0 g/l pH : 3.54 ta : 7.7 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 43 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 27 days at 14°C in the 225L 2nd, 3rd and 4th fill barrels. This wine was further fermented and aged for fourteen months in small French oak barrels.

Total produce: 500 x 6

