

## Rickety Bridge Chenin Blanc 2017

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

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

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Western Cape

**analysis** : **alc** : 13 % vol **rs** : 3.7 g/l **pH** : 3.46 **ta** : 5.1 g/l

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

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

**ageing** : Ready for your enjoyment till end 2020

**in the vineyard** : Grapes were selected from 46-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° 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 25 days. 10% of the wine was barrel fermented in older oak and left to age for 6 months in an oak Foudre. The wine was left on its primary lees for six months and stirred three times a week to enhance flavours and mouth-feel

