

Rickety Bridge Paulina's Reserve Chenin Blanc 2017

Dominant pineapple, peach and ripe pear aromas with notes of spicy oak. A rich mouth-filling wine with good structure and a long finish of dried fruit, white flowers and subtle minerality.

Enjoy with crayfish, roast pork or liver pâté on toasted ciabatta.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 12.5 % vol rs : 3.7 g/l pH : 3.45 ta : 5.21 g/l

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

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

ageing : Ready to be enjoyed but with the naturally high acidity this wine will cellar well until 2020.

in the vineyard : Decomposed granite soils host these low yielding 22-year-old vines that crop 8 tonnes / ha. Hand-picked into small baskets in the early morning at 22.8° Balling.

about the harvest: Hand-picked into small baskets in the early morning at 23 °Balling.

in the cellar : Fermented at 12° C for a period of 30 days using naturally occurring yeasts. The wine was left on its primary lees for 6 months ensuring the full and creamy mouth feel. 100% of the wine was barrel fermented in 80% new oak and left to age for 6 months in an oak Foudre and small French oak casks. No sulphur additions were made during or after fermentation, only at bottling.

