

## Rickety Bridge The Foundation Stone Rose 2018

A dry traditional style Rosé with very low Residual Sugar. Sour red cherries and strawberries intermingled with Turkish Delight and a touch of spice leave you with a fresh creamy mouthfeel. A fresh palate showing a perfect balance between acidity and sweetness.

Best enjoyed on its own or with picnics, summer salads, sushi, prawns and smoked salmon.

**variety :** Grenache | 52% Shiraz, 25% Grenache Noir, 17% Mourvèdre, 5% Viognier

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Franschhoek

**analysis :** alc : 13% % vol rs : 2.3 g/l pH : 3.29 ta : 5.6 g/l

**type :** Rose **style :** Dry

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

**ageing :** Ready for your enjoyment.

### in the vineyard :

All of the Grapes for this wine were grown in the picturesque Franschhoek Valley and were tended to and harvested by hand.

**about the harvest:** The grape varieties for the wine were grown in the Franschhoek Valley. Grapes were harvested by hand in the early hours of the morning and underwent a second sorting and selection to achieve this Rosé style.

**in the cellar :** Skin contact took place for 2-4 hours depending on the varietal before pressing and removal of skins. Cold fermentation at 13°C took place in stainless steel tanks lasting 24 days before ageing on the lees for 4 months. 10% of the wine was fermented and aged in small French oak barrels. The grape varieties were specifically chosen to complement certain characteristics of this French style Blanc de Noir. All varieties were vinified individually and blended before bottling.

