

Rickety Bridge The Foundation Stone White 2017

Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and well structured wine that finishes with elegance and freshness on the palate.

Asian influenced chicken and seafood dishes, goats cheese salad, pork, veal or roast duck.

variety : Chenin Blanc | 46% Chenin Blanc, 22% Roussanne, 18% Grenache Blanc, 11% Viognier, 3% Nouvelle

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.34 ta : 5.8 g/l

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

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

The Foundation Stone White 2014: The Sommeliers Selection - Awarded Classy & Elegant . 92 Points - Tim Atkin MW Report 2015

The Foundation Stone White 2013: 92 Points - Tim Atkin MW Report 2014 . Winner, Wine of the Month Club White Blends

2019 Top 100 SA Wines - Double Platinum

ageing : Ready for your enjoyment but will benefit from aging, drink up to 2022.

Serving Temperature: 8 - 12°C

in the vineyard : Vineyards planted in decomposed granite and sandy soils with north and westerly facing slopes were identified in the Franschhoek, Paarl and Elgin areas to make this Mediterranean style blend.

about the harvest: Vineyards planted in decomposed granite and sandy soils with north and westerly facing slopes were identified in the Franschhoek and Stellenbosch areas to make this Mediterranean-style blend. Well-manicured and settled vines yielding between 5 - 6 tonnes / ha. Grapes were harvested by hand between 22.2° - 23° Balling with good harvesting conditions throughout.

in the cellar : Naturally fermented in barrels at 16°C. The grapes were pressed gently up to 0.9 Bar pressure after a short period of skin contact. Partial malolactic fermentation took place in older 225L French oak barrels and a 2,500L oak Foudre. All five varietals were matured separately in barrel for a total maturation time of 10 months before being blended for bottling.

