

Rickety Bridge Chenin Blanc 2018

Inviting aromas of pineapple, 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 fresh 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** : 12.9 % vol **rs** : 3.4 g/l **pH** : 3.45 **ta** : 5.2 g/l

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

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

2019 Michelangelo International Wine & Spirit Awards - Gold

ageing : Ready for your enjoyment until end 2021.

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: Grapes were selected from 46-year-old vines on our Basse Provence estate in Franschhoek, the vineyard yields only 3 tonnes / ha. The Chenin Blanc grapes were harvested by hand between 22.5° and 23.4° Balling with good harvesting conditions throughout and the drought effecting yields.

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.

