

## Rickety Bridge Sauvignon Blanc 2018

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Vibrant and zesty with aromas of pear, gooseberry and passion fruit layered with subtle mineral tones. Full flavoured with a rich mid-palate, peach and litchi flavours which linger on the finish.

Seafood dishes, sushi, fresh leafy and herb salads.

Serving suggestion - 8° - 12°.

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Rickety Bridge Estate  
**winemaker** : Wynand Grobler  
**wine of origin** : Western Cape  
**analysis** : alc : 13 % vol   rs : 3.3 g/l   pH : 3.52   ta : 4.4 g/l  
**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity  
**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

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**Rickety Bridge Sauvignon Blanc 2008**  
Nederburg Auction 2008

**Rickety Bridge Sauvignon Blanc 2007**  
Decanter Wine Magazine Top 10 New World Sauvignon Blanc 2008

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**ageing** : Ready for your enjoyment until 2020.

**in the vineyard** : All of the grapes used in the Rickety Bridge Sauvignon Blanc originate from only the best terroir chosen to produce a world class wine reflective of the Rickety Bridge philosophy. These low yielding vineyards show complexity and depth with the potential to improve with age.

**about the harvest:**

All grapes used in Rickety Bridge Sauvignon Blanc originate from only the best terroir selected to produce a world class wine, reflective of the Rickety Bridge philosophy. Cropped at 6 tonnes / ha, these low yielding vineyards show complexity and depth with the potential to improve with age. The grapes were harvested by hand at 22.5° Balling with good harvesting conditions throughout. Perfect harvesting conditions with a long dry summer.

**in the cellar :**

Fermentation took place in a stainless steel tank at 12°C using two noble yeast strains. The wine was left on its primary lees for six months being stirred twice a week to enhance flavour and mouth-feel.

