

Rickety Bridge Sauvignon Blanc 2019

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°.

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

Rickety Bridge Sauvignon Blanc 2008

Nederburg Auction 2008

Rickety Bridge Sauvignon Blanc 2007

Decanter Wine Magazine Top 10 New World Sauvignon Blanc 2008

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.

