

Rickety Bridge Chardonnay 2018

Citrus with nutty nuances, hints of orange blossom and subtle oak spice on the nose. The rich and structured palate shows honey and tropical fruit with hints of white flowers, caramel, spice and minerality which linger on the long creamy finish.

Chicken dishes, prawn pasta and seared salmon. Serving Temperature 8° - 12° C

variety : Chardonnay | 100% Chardonnay

winery : Rickety Bridge Winery

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 13 % vol rs : 3.1 g/l pH : 3.41 ta : 5.9 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

2018

Gold - Michelangelo International Wine & Spirit Awards - 2019

2019 Veritas Wine Awards - Silver

2017

NWC / Top 100 SA Wines 2018 - Winner Double Gold Award

2016

Sommerliers Selection awarded in the category Elegant & Classy Whites 2017

2013

Gold Medal Winner at the Chardonnay du Monde 2014 (Burgundy)

2012 vintage

Top 6 Classic Wine Magazine Chardonnay Challenge 2013

ageing : Reach its peak from 2019 through 2024.

in the vineyard : Chardonnay vineyards ranging from 21 - 25 years, grown on mild slopes of Schale decomposed granite and alluvial sandy soils on Franschhoek's Dassenberg Mountain. Very low yielding at less than 3.5 tonnes / ha.

about the harvest: Grapes were harvested by hand in February 2016 at 22.8° Balling in the early morning hours.

in the cellar : This wine was naturally fermented in small French oak barrels (10 % new and 90 % older). Must was fermented at 14° - 17° C. Lees were stirred up daily for 12 weeks, thereafter it was only stirred up once a week for the remaining 7 months in barrel. The wine was stored at 15°C without receiving a racking or any sulphur additions during the entire 10 months of barrel ageing.

Total Produced: 2 000 x 6

