

Rickety Bridge Chenin Blanc 2019

Inviting aromas of pineapple, stone fruit and lime blossom with underlying floral notes. A full, rich palate of 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** : 12.89 % vol **rs** : 1.7 g/l **pH** : 3.37 **ta** : 5.5 g/l

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

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

2017 Vintage

NWC / Top 100 SAWines 2018 - Winner Double Gold Award

ageing : Ready for your enjoyment until end 2022.

about the harvest: The grapes were sourced from a old bushvine block from the estate and from other areas in the Western Cape. The Chenin Blanc grapes were harvested by hand between 22 and 23° Balling with good harvesting conditions throughout.

in the cellar : Fermentation took place in a stainless steel tank at 12.5°C and lasted 7 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 once a month.

