

Rickety Bridge The Foundation Stone White 2018

Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and wellstructured wine that finishes with elegance and freshness on the palate.

Asian influenced chicken and seafood dishes, goats cheese salad, pork, veal or roast duck.

variety : Chenin Blanc | 30% Chenin Blanc, 26% Grenache Blanc, 23% Roussanne, 9% Nouvelle, 7% Viognier, 5% Chardonnay

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Coastal Region

analysis : alc : 13.6 % vol rs : 2.7 g/l pH : 3.31 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **wooded**

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

Vintage 2017

2019 Top 100 SA Wines - Double Platinum Award

Vintage 2016

2017 Top 100 SA Wines, Double Platinum - Grand Cru (Best in class)

Vintage 2014

The Sommeliers Selection - Awarded Classy & Elegant

2015 Tim Atkin MW Report - 92 Points

ageing : Ready for your enjoyment but will benefit from aging, drink up to 2023.

in the vineyard : Vineyards planted in decomposed granite and sandy soils with north and westerly facing slopes were identified in the Franschoek and Stellenbosch areas to make this Mediterranean-style blend.

about the harvest: Well-manicured and settled vines yielding between 5 - 6 tonnes / ha. Grapes were harvested by hand between 22.2° - 23° Balling with good harvesting conditions throughout.

in the cellar : Naturally fermented in barrels at 16°C. The grapes were pressed gently up to 0.9 Bar pressure after a short period of skin contact. Partial malolactic fermentation took place in older 225L French oak barrels and a 2,500L oak Foudre. All five varietals were matured separately in barrel for a total maturation time of 10 months before being blended for bottling.

