

Rickety Bridge Chardonnay 2019

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 Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 12.2 % vol rs : 2.2 g/l pH : 3.36 ta : 5.6 g/l

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

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

in the vineyard : Chardonnay vineyards ranging from 22 - 26 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 fermented in 500l French oak barrels and Austrian foudres. (10% new and 90% older) The must was fermented at 14° - 17° C and lees was stirred up daily. The wine was matured for 10 months.

