

## Rickety Bridge The Foundation Stone Rose 2020

A dry traditional style Rosé with very low Residual Sugar. Sour red cherries and strawberries intermingled with Turkish Delight and a touch of spice leave you with a fresh creamy mouthfeel. A fresh palate showing a perfect balance between acidity and sweetness.

Best enjoyed on its own or with picnics, summer salads, sushi, prawns and smoked salmon.

**variety :** Mourvedre | 41% Mourvèdre, 28% Grenache Noir, 18% Shiraz, 13% Viognier

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Western Cape

**analysis :** alc : 12.3 % vol rs : 1.7 g/l pH : 3.35 ta : 5.5 g/l

**type :** Rose **style :** Dry

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

**ageing :** Ready for your enjoyment.

**in the vineyard :** The grape varieties for the wine were sourced from premium vineyards in Franschhoek, Paarl & Botriver.

**about the harvest:** Grapes were harvested by hand in the early hours of the morning and underwent a second sorting and selection to achieve this Rosé style.

**in the cellar :** No skin contact took place, to retain the light elegant colour. Cold fermentation at 13°C took place in stainless steel tanks lasting 7 days before ageing on the lees for 4 months. All varieties were vinified individually and blended before bottling.

