

## Rickety Bridge The Foundation Stone White 2019

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 | 42% Chenin Blanc, 24% Roussanne, 18% Grenache Blanc, 8% Viognier, 5% Nouvelle, 3% Marsanne

**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

**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 Franschhoek 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 21°B – 22°Balling with good harvesting conditions throughout.

**in the cellar :** The grapes were whole bunched pressed and then settled for 2 days. Fermentation took place in Austrian foudre, old 500L French oak barrels and concrete tanks. All the varietals were made separately in barrel and concrete tanks for a total maturation time of 12 months before being blended for bottling.

