

Rickety Bridge Sauvignon Blanc 2002

Honey-dew, melon, paw-paw, nettles and gooseberry with a long clean finish.

Avocado and shrimp cocktail.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rickety Bridge Estate

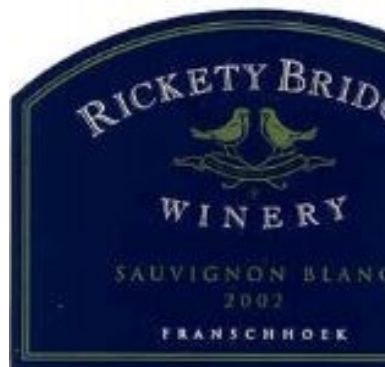
winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : **alc** : 12.5 % vol **rs** : 1.9 g/l **pH** : 2.94 **ta** : 7.8 g/l **va** : 0.45 g/l **so2** : 104 mg/l **fso2** : 39 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fragrant

pack : Bottle



about the harvest: Sauvignon Blanc grapes were harvested by hand in two batches at 21.5Â°B. Parts of the vineyard where variety flavours showed best, were vinified separately.

in the cellar : Grapes were handled with care and worked reductively - ascorbic acid was used, mainly after pressing. Three hours skin contact at 12Â°C was done, before pressing with a bag press up to 0.5 bar when pH started to change. The juice was settled overnight, racked off its lees and inoculated with VIN 7 yeast. Fermentation occurred in stainless steel tanks at 10 - 15Â°C for 17 days.

The wine was blended with a Wellington Sauvignon Blanc for increased alcohol and lower acidity. A complement of full tropical fruit flavours was added to the strong varietal flavours of the Rickety Bridge wine.

This wine was bottled on 28 May 2002.