

## Rickety Bridge Chardonnay 2002

### Veritas 2003 - Bronze

Lemon, ripe orange citrus, spicy and floral, subtle vanilla with buttery mouth sensation and lingering aftertaste. Good acid, fruit and wood flavour balance.

Slow-cooked duck with rosemary.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rickety Bridge Estate

**winemaker :** Wilhelm van Rooyen

**wine of origin :** Coastal

**analysis :** alc : 14.35 % vol   rs : 3.0 g/l   pH : 3.11   ta : 6.5 g/l   va : 0.35 g/l   so2 :  
101 mg/l   fso2 : 27 mg/l

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

**pack :** Bottle

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**about the harvest:** Chardonnay grapes from Rickety Bridge were harvested by hand in two batches on 5 and 7 February 2002 at 24.1°AB.

**in the cellar :** No sulphur was used until after the juices were separated from the skins. Fermentation was initiated in stainless steel tanks with D47 yeast, after settling and racking. When the first signs of fermentation were noticed, juice was transferred to small barrels. 40% new and 60% older French oak, mostly Vicard and Francois Frere. The must was fermented at 14 °C - 17 °C. Lees stirred up twice daily for six weeks after which the wine was racked and sulphured, returned to barrel and stored at 14°C. Total barrel maturation time was 10 months.

The wine was bottled on 22 January 2003.

