

Rickety Bridge Chardonnay 2001

Lemon, overripe orange and honey flavours on the palate and vanilla and butter emerging on the aftertaste.

variety : Chardonnay | Chardonnay

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 13.73 % vol rs : 2.0 g/l pH : 3.15 ta : 6.3 g/l va : 0.39 g/l so2 :
126 mg/l fso2 : 41 mg/l

type : White **style** : Dry

pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Bronze

about the harvest: Chardonnay grapes were harvested by hand in two batches on 6 and 7 February 2001 at 24.6 °C and 25.5 °C.

in the cellar : No sulphur was used until after 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. Must fermented at 14 °C and 17 °C. Lees were 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 nine months. This wine was bottled on 19 December 2001.