

Rickety Bridge Chardonnay 2003

Pure lemon and orange fruit flavours with butter and vanilla, nutty aftertaste.

Fresh calamari rings, lightly fried.

variety : Chardonnay | 100% Chardonnay

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 2.7 g/l **pH** : 3.25 **ta** : 7.2 g/l **va** : 0.18 g/l **so2** : 93.0 mg/l **fso2** : 24.0 mg/l

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

pack : Bottle

2001 - Bronze Medal "South African Trophy Wine Show"

about the harvest: Chardonnay grapes from Rickety Bridge Vineyards were harvested by hand on 29 January and 1 February 2003 at 22.4° and 23.5° Balling.

in the cellar : No sulphur was used until after juice was separated from 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 17% new and 83% older French oak, mostly Vicard and F. Frere. Must fermented between 14° - 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. Two more rackings took place. Total barrel maturation time was 10 months.

