



RICKETY BRIDGE

W I N E R Y

RICKETY BRIDGE CHENIN BLANC 2017

PRODUCT INFORMATION

Full name	Rickety Bridge Chenin Blanc
Vintage	2017
Varietal	100% Chenin Blanc
Origin	Franschhoek

PACKAGING INFORMATION

Bottle barcode	6007738000016
Case barcode	26007738000010
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

TECHNICAL ANALYSIS

Alc. 13% | RS 3.7 g/l | TA 5.1 g/l | pH 3.46

HARVEST

Grapes were selected from 46-year-old vines on our Basse Provence estate in Franschhoek, the vineyard yields only 3.5 tonnes / ha. The Chenin Blanc grapes were harvested by hand at 22.5° and 23.4° Balling with good harvesting conditions throughout.

WINE MAKING

Fermentation took place in a stainless steel tank at 12.5°C and lasted 25 days. 10% of the wine was barrel fermented in older oak and left to age for 6 months in an oak Foudre. The wine was left on its primary lees for six months and stirred three times a week to enhance flavours and mouth-feel.

WYNAND GROBLER - WINEMAKER'S NOTE

Inviting aromas of pineapple, guava and white peach with underlying floral and green fig notes. A full, rich palate of tropical fruit, citrus and spice leads into a long fresh honeyed finish.

CELLARING

Ready for your enjoyment until end 2020.

SERVING TEMPERATURE

8 - 12°C

FOOD SUGGESTIONS

Sushi, shellfish, salads, Chinese cuisine, chicken dishes with a creamy sauce.



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