



RICKETY BRIDGE

W I N E R Y

RICKETY BRIDGE NOBLE LATE HARVEST 2016 (CHENIN BLANC)

PRODUCT INFORMATION

Full name	Rickety Bridge Noble Late Harvest
Vintage	2016
Varietal	100% Chenin Blanc
Origin	Franschhoek
Total produced	500 x 6

PACKAGING INFORMATION

Bottle barcode	6007738000047
Case barcode	26007738000041
Unit size	375 ml
Bottles per case	6
Pallet information	43cs x 6 x 4

TECHNICAL ANALYSIS

Alc.12.5% | RS 95.0 g/l | TA 7.7 g/l | pH 3.54

HARVEST

Grapes selected and harvested from 43-year-old Chenin Blanc vineyards, planted on Alluvial soils alongside the Franschhoek River. Very low yielding vineyards produce these concentrated bunches. Grapes were picked at 36° Balling to give the wine its natural sweetness and full body. All grapes used to make this wine were harvested by hand in the early hours of the morning.

WINE MAKING

The fermentation process lasted 27 days at 14°C in the 225L 2nd, 3rd and 4th fill barrels. This wine was further fermented and aged for fourteen months in small French oak barrels.

WYNAND GROBLER - WINEMAKER'S NOTE

Rich and ripe with apricot, peach skins with hints of mango and litchi on the nose. The wine shows honeyed aromas with white peach and a full, rich palate of tropical fruit.

CELLARING

Ready for your enjoyment or can be aged for up to 2021.

SERVING TEMPERATURE

10 - 12°C

FOOD SUGGESTIONS

Enjoyed as an aperitif or as a dessert wine with a selection of cheeses or desserts.



P.O BOX 455, FRANSCHHOEK, 7690, WESTERN CAPE, SOUTH AFRICA

TEL: +27 21 876 2129 | FAX +27 21 876 3486 | WWW.RICKETYBRIDGE.COM

FOLLOW US ON FACEBOOK: @RICKETYBRIDGEWINERY | TWITTER/INSTAGRAM: @RICKETYBWINERY

