



RICKETY BRIDGE

WINERY

THE FOUNDATION STONE ROSÉ 2017

PRODUCT INFORMATION

Full name	The Foundation Stone Rosé
Vintage	2017
Varietals	48% Grenache Noir, 34% Shiraz, 16% Mourvèdre, 2% Viognier
Origin	Franschhoek

PACKAGING INFORMATION

Bottle barcode	6007738000030
Case barcode	26007738000034
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

TECHNICAL ANALYSIS

Alc.13% | RS 1.25 g/l | TA 5.3 g/l | pH 3.25

HARVEST

The grape varietals for the wine were grown in the Franschhoek Valley. Grapes were harvested by hand in the early hours of the morning and underwent a second sorting and selection to achieve this Rosé style.

WINE MAKING

Skin contact took place for 2-4 hours depending on the varietal before pressing and removal of skins. Cold fermentation at 13°C took place in stainless steel tanks lasting 24 days before ageing on the lees for 4 months. 10% of the wine was fermented and aged in small French oak barrels. The grape varietals were specifically chosen to complement certain characteristics of this French style Blanc de Noir. All varietals were vinified individually and blended before bottling.

WYNAND GROBLER - WINEMAKER'S NOTE

A dry traditional style Rosé with very low Residual Sugar. Juicy red cherries and strawberries intermingled with Turkish Delight and a touch of spice. A lovely creamy yet fresh palate showing a perfect balance between acidity and sweetness.

CELLARING

Ready for your enjoyment.

SERVING TEMPERATURE

8 - 12°C

FOOD SUGGESTIONS

Best enjoyed on its own or with picnics, summer salads, sushi, prawns and smoked salmon.

PAST ACCOLADES

The Foundation Stone Rosé 2014 -
Gold Medal Top 10 – Drinks Business
Global Masters - London



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

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

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