



# RICKETY BRIDGE

WINERY

## RICKETY BRIDGE BRUT ROSÉ NV

### PRODUCT INFORMATION

Full name	Rickety Bridge Brut Rosé
Vintage	Non-Vintage
Varietals	53% Pinot Noir, 47% Chardonnay
Origin	Franschhoek

### PACKAGING INFORMATION

Bottle barcode	6007738000153
Case barcode	26007738000157
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

### TECHNICAL ANALYSIS

Alc. 12% | RS 9.3 g/l | TA 6.2 g/l | pH 3.53

### HARVEST

All grapes used in the MCC sparkling wine originate from Franschhoek. The Pinot Noir vines grow in sandy Tukululu soils on the banks of the Franschhoek river and the Chardonnay grapes on the granite slopes of the Franschhoek mountain. Extremely low yielding vineyards at 4.5 tonnes / ha. Both Chardonnay & Pinot Noir were harvested at 18° and 20° Balling respectively into small crates and carefully transported to the cellar.

### WINE MAKING

Fermentation of 15% off the blend took place in older small French oak barrels and the rest in stainless steel tanks, using a noble yeast namely CE 1118. The must was fermented between 14 - 17°C and the lees was stirred up daily for three months and then twice every week for three months thereafter. Barrel maturation took place for six months before being blended for bottling. During and after the second fermentation in bottle the wine spent thirteen months on the lees, in the bottle before it was de-gorged and released.

### WINEMAKER'S NOTE

An appealing light salmony pink with a delicate expression on the nose of citrus notes and hints of red berries. On the palate crisp freshness combines seamlessly with classis richness and finishes with finesse. Fine continuous mousse kisses the palate and lifts the wine to a long elegant finish.

### CELLARING

Ready for your enjoyment, this wine has great ageing potential up to 2024.

### SERVING TEMPERATURE

7°C

### FOOD SUGGESTIONS

Oysters, seared salmon and sushi, or with desserts such as berry pavlova



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