



# RICKETY BRIDGE

WINERY

## RICKETY BRIDGE CHARDONNAY 2019

### PRODUCT INFORMATION

Full name	Rickety Bridge Chardonnay
Vintage	2019
Varietal	100% Chardonnay
Origin	Franschhoek

### PACKAGING INFORMATION

Bottle barcode	6007738000474
Case barcode	26007738000478
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

### TECHNICAL ANALYSIS

Alc. 12.22% | RS 2.2 g/l | TA 5.6 g/l | pH 3.36

### HARVEST

Chardonnay vineyards ranging from 22 – 26 years, grown on mild slopes of Schale decomposed granite and alluvial sandy soils on Franschhoek's Dassenberg Mountain. Very low yielding at less than 3.5 tonnes / ha. Grapes were harvested by hand in February at 22.8° Balling in the early morning hours.

### WINE MAKING

This wine was fermented in 500l French oak barrels and Austrian foudres. (10% new and 90% older) The must was fermented at 14° - 17° C and lees was stirred up daily. The wine was matured for 10 months.

### WINEMAKER'S NOTE

Citrus with nutty nuances, hints of orange blossom and subtle oak spice on the nose. The rich and structured palate shows honey and tropical fruit with hints of white flowers, caramel, spice and minerality which linger on the long creamy finish.

### CELLARING

Ready for your enjoyment, the wine has great ageing potential for up to at least 2026.

### SERVING TEMPERATURE

8 - 12°C

### FOOD SUGGESTIONS

Chicken dishes, prawn pasta and seared salmon

### PAST ACCOLADES

**Rickety Bridge Chardonnay 2018** -  
*91 Points – Tim Atkin Report 2020*

**Rickety Bridge Chardonnay 2017** -  
*NWC / Top 100 SA Wines 2018 Winner  
Double Gold Award*



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