



RICKETY BRIDGE

WINERY

RICKETY BRIDGE BLANC DE BLANC NV (MÉTHODE CAP CLASSIQUE)

PRODUCT IN FORMATION

Full name	Rickety Bridge Blanc de Blanc
Vintage	NV
Varietal	100 % Chardonnay
Origin	Franschhoek

PACKAGING INFORMATION

Bottle barcode	6007738000160
Case barcode	26007738000166
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

TECHNICAL ANALYSIS

Alc. 12.5% | RS 5.1 g/l | TA 7.8 g/l | pH 3.3

HARVEST

All the Chardonnay grapes used to make this Méthode Cap Classique were grown in Franschhoek on the Sandstone slopes of the Franschhoek Mountain. These vineyards are extremely low yielding at 4.5 -6 tonnes / ha. The grapes were harvested in early January 2012 between 18.5° - 19.5° Balling into small crates and carefully transported to the cellar.

WINE MAKING

Fermentation of 10% 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. A total of six months barrel maturation before being blended for bottling. The wine 18 months on the lees during and after second fermentation before it was de-gorged.

WINEMAKER'S NOTE

Lively, fine mousse. Bright and zesty citrus aromas tinged with brioche nuances. Refreshing flavours of green apple and limestone on the palate. These delightful flavours combine seamlessly with classic richness and finely balanced acidity.

CELLARING

This wine has good aging potential but is ready to be enjoyed.

SERVING TEMPERATURE

7°C

FOOD SUGGESTIONS

Delightful on its own or for special occasions – paired with salmon, prawns, sushi, oysters, crayfish or steamed fish.



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

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