

EST  
1797

# RICKETY BRIDGE

ESTATE

## PRODUCT INFORMATION

The Foundation Stone White 2020  
40% Chenin Blanc, 16% Roussanne,  
17% Grenache Blanc, 11% Viognier,  
4% Nouvelle, 10% Marsanne, 2%  
Semillon  
Western Cape

## FOOD SUGGESTIONS

Asian influenced chicken and seafood  
dishes, goats cheese salad, pork, veal  
or roast duck.

## AWARDS & ACCOLADES

3½ stars John Platter Wine Guide 2023  
NWC Double Gold Award 2022  
3½ stars John Platter Wine Guide 2021  
NWC / Top 100 SA Wines 2019

# FOUNDATION STONE WHITE BLEND 2020

## HARVEST PROCESS

Vineyards planted in decomposed granite and sandy soils with north and westerly facing slopes were identified in the Franschhoek, Paarl and Slanghoek areas to make this Mediterranean-style blend. Well-manicured and settled vines yielding between 8 - 10 tonnes / ha. Grapes were harvested by hand between 21°B – 22°Balling with good harvesting conditions throughout.

## WINEMAKING

The grapes were whole bunched pressed and then settled for 2 days. Fermentation took place in Austrian foudre, old 500L French oak barrels and concrete tanks. All the varietals were made separately in barrel and concrete tanks for a total maturation time of 12 months before being blended for bottling.

## WINEMAKER'S NOTES

Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and well-structured wine that finishes with elegance and freshness on the palate.

## TECHNICAL ANALYSIS

Alc.12.96 %  
RS 2.0 g/l  
TA 5.8 g/l  
pH 3.42



READY FOR YOUR ENJOYMENT.

Tradition with a  
touch of modernity

SERVE AT 8° TO 12°