



PRODUCT INFORMATION

Rickety Bridge Blanc de Blancs NV
100% Chardonnay
Franschhoek

FOOD SUGGESTIONS

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

AWARDS & ACCOLADES

Double Platinum /Top 100 SA Wines
2023
90 Points – James Suckling 2022
Michelangelo Awards 2021 – Gold
Medal

RICKETY BRIDGE BLANC DE BLANC NV

HARVEST PROCESS

All the Chardonnay grapes used to make this 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 between 18.5° - 19.5° Balling into small crates and carefully transported to the cellar.

WINEMAKING

Fermentation took place in stainless steel tanks. The must was fermented between 14 - 17°C and the lees was stirred up daily for three months. The wine spent 19 months on the lees during and after second fermentation before it was disgorged.

WINEMAKER'S NOTES

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

TECHNICAL ANALYSIS

Alc. 11.2%
RS 6.8 g/l
TA 6.6 g/l
pH 3.32



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 7°