



PRODUCT INFORMATION

Rickety Bridge Brut Rosé NV
54% Pinot Noir, 46% Chardonnay
Franschhoek

FOOD SUGGESTIONS

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

AWARDS & ACCOLADES

91 Points Gilbert & Gaillard 2021

RICKETY BRIDGE BRUT ROSÉ NV

HARVEST PROCESS

All grapes used to make this Cap Classique wine originate from Franschhoek. The Pinot Noir vines grow up in the Valley and the Chardonnay grapes on the granite slopes of the Franschhoek mountain. Extremely low yielding vineyards at 4.5 tonnes / ha. Both the Pinot Noir & Chardonnay grapes were harvested at 18° and 20° Balling respectively 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 36 months on the lees during and after second fermentation before it was disgorged.

WINEMAKER'S NOTES

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 classic richness and finishes with finesse. Fine continuous mousse kisses the palate and lifts the wine to a long elegant finish.

TECHNICAL ANALYSIS

Alc. 12.87%

RS 5.4 g/l

TA 6.5 g/l

pH 3.32



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 7°