



RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Rickety Bridge Chardonnay 2022
100% Chardonnay
Franschhoek

FOOD SUGGESTIONS

Chicken dishes, prawn pasta and seared salmon

AWARDS & ACCOLADES

4 stars John Platter Wine Guide 2022
92 Points – Tim Atkin Report 2022
92 Points – Tim Atkin Report 2021
4 stars John Platter Wine Guide 2021
90 Points – Decanter Awards 2021

RICKETY BRIDGE CHARDONNAY 2022

HARVEST PROCESS

Chardonnay vineyards ranging from 25 – 29 years old, grown on mild slopes of shale, decomposed granite and alluvial sandy soils on Franschhoek's Dassenberg mountain. Grapes were harvested by hand in January & February at 21-22° Balling in the early morning hours.

WINEMAKING

This wine was fermented in 500l French oak barrels (30% of blend, 10% new oak) and Austrian Stockinger foudres (70% of blend, old oak). The must was fermented at 14° - 17° C. The wine was matured for 10-11 months.

WINEMAKER'S NOTES

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.

TECHNICAL ANALYSIS

Alc. 13.14%
RS 2.0 g/ℓ
TA 6.9 g/ℓ
pH 3.34



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 8° TO 12°