RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Rickety Bridge Chenin Blanc 2024
100% Chenin Blanc
Franschhoek

FOOD SUGGESTIONS

Sushi, shellfish, salads, Chinese cuisine, chicken dishes with a creamy sauce.

AWARDS & ACCOLADES

Double Gold Gilbert & Gaillard 2023
3½ stars John Platter Wine Guide 2023

RICKETY BRIDGE CHENIN BLANC 2024

HARVEST PROCESS

Grapes were selected from three vineyards in the Franschhoek Valley. All three vineyards are 40+ years old and are well settled, which gives the grapes concentration and well-balanced flavours. The Chenin Blanc grapes were harvested by hand between 20.6° and 22° Balling with good harvesting conditions throughout.

WINEMAKING

The grapes were destemmed and crushed. Fermentation took place in stainless-steel tanks at 15° C. a Small percentage of the wine was barrel fermented in older oak barrels and the rest in stainless steel tanks. The wine was left on its primary lees for three months to enhance flavours and mouth-feel.

WINEMAKER'S NOTES

Inviting aromas of pineapple, guava and white peach with underlying floral and green fig notes. A full, rich palate of tropical fruit, citrus and spice leads into a long fresh honeyed finish

TECHNICAL ANALYSIS

Alc. 11.95%
RS 1.07 g/l
TA 6.83 g/l
pH 3.19

READY FOR YOUR ENJOYMENT. | Tradition with a touch of modernity | SERVE AT 8° TO 12°