



# RICKETY BRIDGE SAUVIGNON BLANC 2023

## HARVEST PROCESS

All grapes used in the Rickety Bridge Sauvignon Blanc originate from only the best terroir selected to produce a world class wine, reflective of the Rickety Bridge philosophy. The grapes were hand harvested early February till middle February at a sugar concentration ranging between 21°B & 22°Balling. Ripening conditions were cool, so we had a longer hanging time on the vine which led to more concentrated fruit flavours. The grapes were sourced from vineyards in Franschhoek.

## WINEMAKING

Fermentation took place in a stainless-steel tank at 15° C using only the best commercial yeast strains. The wine was left on its primary lees for six months and being stirred on a regular basis to enhance flavour and mouthfeel.

## WINEMAKER'S NOTES

Vibrant and zesty with aromas of blackcurrant, gooseberry and passion fruit layered with subtle mineral tones. Full flavoured with a rich mid-palate, peach and litchi flavours which linger on the finish.

## TECHNICAL ANALYSIS

Alc. 12.91%

RS 2.7 g/l

TA 6.6 g/l

pH 3.26



READY FOR YOUR ENJOYMENT.

Tradition with a  
touch of modernity

SERVE AT 8° TO 12°

## PRODUCT INFORMATION

Rickety Bridge Sauvignon Blanc 2023

100% Sauvignon Blanc

Western Cape

## FOOD SUGGESTIONS

Seafood dishes, sushi, fresh leafy and herb salads

## AWARDS & ACCOLADES

3 stars John Platter Wine Guide 2023