

# RICKETY BRIDGE

ESTATE

## THE FOUNDATION STONE WHITE 2023

#### **PRODUCT INFORMATION**

Full name The Foundation Stone White

Vintage 2023

Varietals 40% Marsanne, 36% Chenin Blanc,

9% Roussanne, 8% Grenache Blanc,

7% Viognier Franschhoek

## **PACKAGING INFORMATION**

Bottle barcode 6007738000245 Case barcode 26007738000249

Unit size 750 ml Bottles per case 6

Pallet information 28cs x 6 x 4

#### **TECHNICAL ANALYSIS**

Alc.12.97 % | RS 2.7 g/l | TA 6.7 g/l | pH 3.34

#### **HARVEST**

Origin

Vineyards are planted in Tukula and Avalon soils on the Estate. The only cultivar that we source is the Chenin Blanc to make this Mediterranean-style blend. Grapes were harvested by hand between 21°B & 22°Balling with good harvesting conditions throughout.

## **WINEMAKING**

The grapes were whole bunched pressed and then settled for 2 days. Naturally fermented in old 500L French oak barrels and concrete tanks. All the varietals were made separately in barrel and concrete tanks for a total maturation time of 12 months before being blended for bottling.

## **WINEMAKER'S NOTE**

Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and well-structured wine that finishes with elegance and freshness on the palate.

#### CELLARING

Ready for your enjoyment but will benefit from ageing, drink up to 2030.

## **SERVING TEMPERATURE**

8 - 12°C

## **FOOD SUGGESTIONS**

Asian-influenced chicken and seafood dishes, goat's cheese salad, pork, veal or roast duck.

#### **ACCOLADES**

2023: NWC 2024 - Top 100 & Double Platinum

2024 Vitis Vinifera - Gold 2024 Gold Awards - Gold

2020: 4 stars John Platter Wine Guide 2023 2018: 4 stars John Platter Wine Guide 2021 90 Points - 2020 Decanter Awards

2017: Grand Cru (Best in class) Top 100 SA Wines 2019









