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Rickety Bridge Blanc de Blancs MCC

A fine, gentle mousse dances on the palate with flavours of green apple, fresh citrus, light caramel and brioche nuances. These delightful favours combine seamlessly with classic richness and finely balanced acidity.

Delightful on its own, for any occasion or paired salmon, prawns, sushi, oysters, crayfish and steamed fish.

variety : Chardonnay | 100% Chardonnay
winery : Rickety Bridge Estate
winemaker : Wynand Grobler
wine of origin : Franschhoek
analysis : **alc :** 12.5 % vol **rs :** 5.5 g/l **pH :** 3.38 **ta :** 5.7 g/l
type : Cap_Classique
pack : Bottle **size :** 750ml **closure :** Cork

Rickety Bridge Blanc de Blanc 2009 - Best vintage Blanc de Blancs - Amorim Cap Classique Challenge 2013

ageing : Already accessible, this wine has great aging potential for up to 8 years from release.

in the vineyard : All the Chardonnay grapes used to make this Méthode Cap Classique sparkling wine were grown in Franschhoek on the granite slopes of the Franschhoek Mountain. These vineyards are extremely low yielding at 4.5 tonnes/ha.

about the harvest: The grapes were hand harvested in early January 2012 at 18,5° Balling into small crates and carefully transported to the cellar.

in the cellar : Fermentation of 15% of the wine took place in older small French oak barrels and the rest in stainless steel tanks, using noble yeast CE 1118. The must was fermented between 14 - 17° C and the lees was stirred up daily for three months and then twice every week for the next 3 months for a total barrel maturation of 6 months before being blended for bottling. The wine spent 40 months on the lees during and after second fermentation before it was de-gorged.