

Rickety Bridge Sauvignon Blanc 2017

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

Seafood dishes, sushi, fresh leafy and herb salads. Serving suggestion - 8° - 12°.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rickety Bridge Winery

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.3 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

Rickety Bridge Sauvignon Blanc 2008 - Nederburg Auction 2008

Rickety Bridge Sauvignon Blanc 2007 - Decanter Wine Magazine Top 10 New World Sauvignon Blanc 2008

ageing : Ready for your enjoyment until 2018.

in the vineyard : All of the grapes used in the Rickety Bridge Sauvignon Blanc originate from only the best terroir chosen to produce a world class wine reflective of the Rickety Bridge philosophy. These low yielding vineyards show complexity and depth with the potential to improve with age.

about the harvest: The grapes were harvested by hand at 22.5° B with good harvesting conditions throughout. Perfect harvesting conditions with a long dry summer. Cropped at 6 tonnes/ha.

in the cellar : Fermentation took place in a stainless steel tank at 12° C using two noble yeast strains used. The wine was left on its primary lease for 6 months being stirred twice a week to enhance flavours and mouth feel.

