

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICCHA	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay	12%	Fermentation in French and Austrian barrels	Cork



## *Background*

This historic Franschhoek estate was formed out of one of the original farms that was granted to the Huguenots when they settled here, and it was first planted with vines in 1797 when it passed to Paulina De Villiers. The estate nestles against the slopes of the Franschhoek Mountains, close to the Franschhoek River that the old rickety bridge used to cross. The lower flatlands are covered by sandy soils while the hillsides are made up decomposed granite, ideal for red grapes. In 2000, British businessman Duncan Spence acquired the estate and there has been extensive investment to create a modern cellar, which is currently overseen by Mari Kotze.

## *Winemaking*

This wine is fermented in 500l French oak barrels and Austrian foudres. (10% new and 90% older) The must is fermented at 14°C - 17°C and lees was stirred up daily. The wine is then matured for 10 months.

## *Tasting & Pairing*

Citrus with nutty nuances, hints of orange blossom and subtle oak spice on the nose. Rich and structured on the palate with tropical fruit with hints of white flowers, caramel and minerality which linger on the long creamy finish.

Ideal with grilled chicken, pan fried salmon or risotto style dishes.

## *Sustainability & Extra Information*

[www.ricketybridge.com](http://www.ricketybridge.com)