

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICCNB	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chenin Blanc	13%	Oak foudre, 6 months	Screwcap



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

Grapes picked from the estate and other areas of the Western Cape. Fermentation takes place in a stainless steel tank at 12.5°C and lasts 7 days. 10% of the wine is barrel fermented in older oak and left to age for 6 months in an oak Foudre. The wine is left on its primary lees for six months and stirred once a month.

Tasting & Pairing

Inviting aromas of pineapple, stone fruit and lime blossom with underlying floral notes. A full, rich palate of citrus and spice leads into a long fresh honeyed finish.

Great pairing with freshly made sushi, meze dishes and dim sum.

Sustainability & Extra Information

www.ricketybridge.com