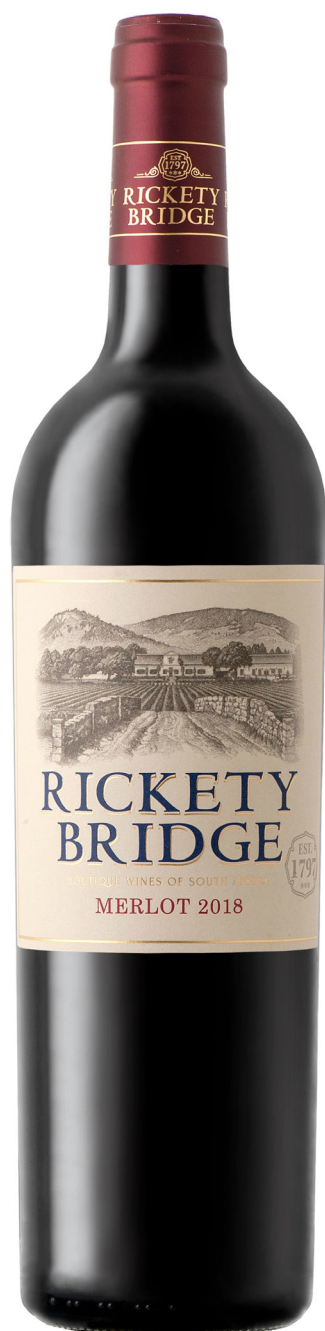


<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICMER	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Merlot	15%	20% New, 80% old French oak, 12 months	Cork



## *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*

Fermentation took place in open fermentation tanks at 25°C - 30°C with 2 punch downs daily. The wines were pressed after 21 days and malolactic fermentation takes place in stainless steel tanks and maturation occurs in 20% new and 80% older French oak barrels for a total of 12 months.

## *Tasting & Pairing*

Notes of red cherry and ripe plum layered with hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours. Well-structured with refined tannins and a lengthy finish.

Excellent with traditional bobotie or a slow cooked ragu.

## *Sustainability & Extra Information*

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