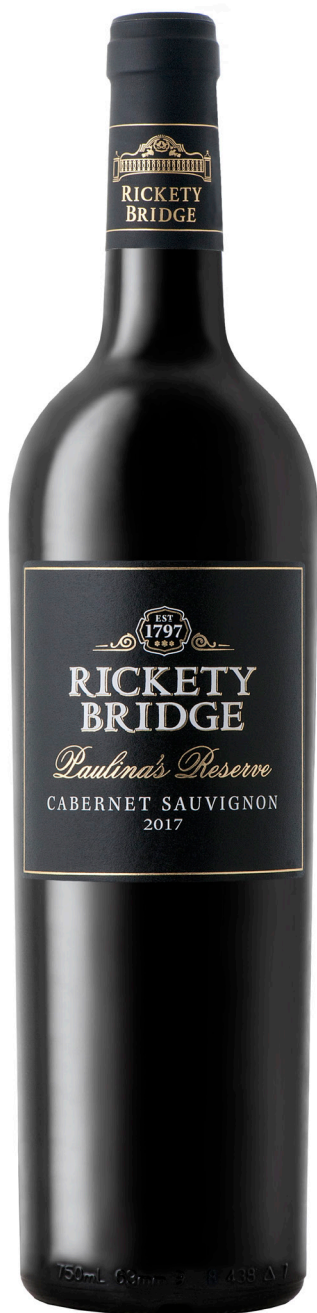


Paulina's Reserve Cabernet Sauvignon

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICPCS	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Cabernet Sauvignon	15%	35% new, 65% old small French oak barrels, 24 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

Grapes harvested by hand from the North Westerly slopes of Dassenberg Mountain. Fermentation takes place in an open tank at 28°C with five manual punch downs daily. The wine is pressed gently after 26 days' skin contact. Malolactic fermentation takes place in stainless steel tanks and the wine was then aged in 35% new and 65% older small French oak barrels. Total maturation time in barrel was 24 months.

Tasting & Pairing

Classic characters of red cherries layered with herbal notes and oak spice. A full, rich palate with a powerful fruit expression and silky, polished tannins which lead to a long finish with well integrated oak, cassis and subtle minerality.

Pairs very well with grilled meats and a great choice for Sunday roasts

Sustainability & Extra Information

www.ricketybridge.com

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