

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICSHI	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Shiraz	13.5%	20% new, 80% old French oak, 22 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 takes place in open tanks at 28°C with two to four manual punch downs daily with 80% of the grapes left as whole bunches. Some tanks are inoculated with noble yeasts, while most undergoes natural fermentation. While this is happening, the grapes are pressed gently and at the end, juice is placed in small French oak barrels and matured in 20% new and 80% older barrels for a total maturation time of 22 months before blending for bottling.

Tasting & Pairing

Rich dark forest fruit with aromatic notes of spice, white pepper and dark chocolate. A complex palate, showing elegance and refined structure. Fresh, juicy and balanced acidity, subtle oak with hints of clove and mulberry lingers on the finish.

Excellent with game, roast beef and spicy lamb dishes.

Sustainability & Extra Information

www.ricketybridge.com