

<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 of decomposed granite, ideal for red grapes. In 2024, ownership has passed to Mark and Simon Crosbie with Mari Kotzé overseeing the winemaking.

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.

Sustainability

Cellar master, Donovan Ackermann and Winemaker Mari Kotzé implement many farming practices that have only a positive impact on the environment including planting cover crops to suppress weeds, these crops in turn also supply the soil with nitrogen. Turning discarded grape skins into fertiliser to put back into the vineyard and growing vegetables and plants to help the estate become more self-sufficient and increase the biodiversity within the area. Their future plan is to work towards a gold status in the Biodiversity Wine Initiative.

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.

Extra Information

Vegetarian, vegan

www.ricketybridge.com