

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICMCC	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay	12%	No	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 are grown in the sandstone soils of Franschhoek and harvested in early January by hand. Fermentation takes place in stainless steel tanks between 14°C-17°C with the lees and stirred daily for three months, adding body and flavour to the juice. Once settled, contact with the lees continues for a total of 19 months during and after second fermentation before disgorgement.

## *Tasting & Pairing*

A lively, fine mousse with bright notes of lemon, apple and pear on the nose. Hints of brioche and pastry and a lovely salinity on the palate. Elegant and well balanced.

Excellent as an aperitif or paired with canapes and smoked salmon.

## *Sustainability & Extra Information*

Awards: Top 100 SA Wines 2023, 90 points James Suckling 2022