# Paulina's Reserve Chenin Blanc

Code	Producer	Country	Region
RICPCN	Rickety Bridge	South Africa	Franschhoek
Varieties	ABV	Oak	Capsule Type
Chenin Blanc	12.5%	Austrian Foudre and French Oak	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 2024, ownership has passed to Mark and Simon Crosbie with Mari Kotzé overseeing the winemaking.

### Winemaking

Specially selected grapes from vineyards in Paarl and Franschhoek. All the grapes were hand-picked early in the morning and then taken to the cellar.

The grapes are whole bunch pressed, allowed to settle for two days, then pumped to Austrian Foudre and 500L French oak barrels where natural fermentation takes place.

# 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 supress 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

Juicy pineapple and peach aromas dominate with notes of spice and cedar. A rich wine with good structure and a long finish of dried fruit, white flowers and subtle minerality.

Best enjoyed with fresh seafood or alongside some rillete or a terrine.

### Extra Information

Vegetarian, vegan

www.ricketybridge.com

