

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 2024, ownership has passed to Mark and Simon Crosbie with Mari Kotzé overseeing the winemaking.

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.

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

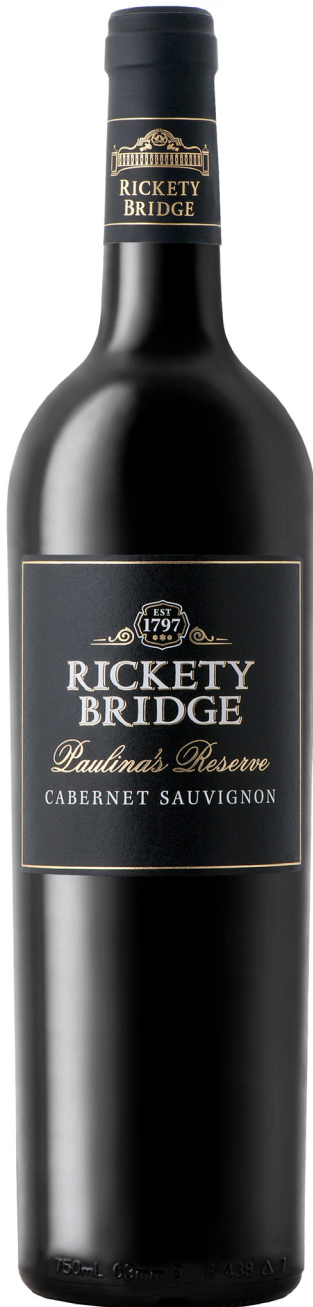
Classic characters of red cherries layered with herbal notes and oak spice. A full, rich palate with a powerful fruit expression and silky, polished tannins which lead to a long finish with well-integrated oak, cassis and subtle minerality.

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

Extra Information

Vegetarian, vegan

www.ricketybridge.com



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