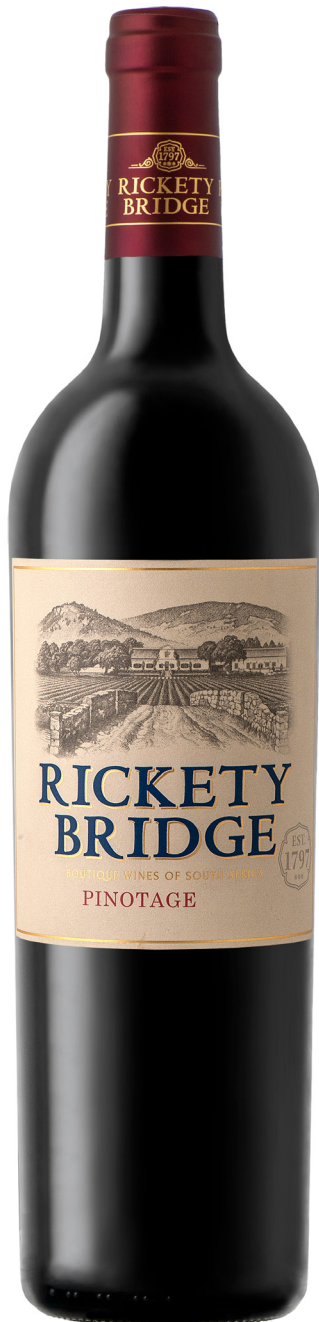


<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICPIN	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinotage	14%	12 months	Cork



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

Fermentation takes place in an open tank at 24°C with two to three punch-downs daily. Malolactic fermentation takes place in 100% stainless steel tanks. Total maturation time in barrel for twelve 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

Red fruit forward with black and blueberry flavours in the background while the light oaking accentuates the fruit flavours. A velvety palate with well-integrated tannins which are supported by subtle smokiness leading into a lingering juicy finish.

Pairs well with dishes such as Coq au vin, roast duck or a roasted cauliflower.

Extra Information

Vegetarian, vegan

www.ricketybridge.com