

Sauvignon Blanc

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICSAU	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	13%	No	Screwcap



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 are sourced from vineyards in Franschhoek, Cape Agulhas and Botriver. Fermentation takes place in a stainless-steel tank at 15°C to retain the fresh characteristics. The wine is left on its primary lees for six months, being stirred once a week to enhance flavour and mouth-feel.

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

Vibrant and zesty with aromas of gooseberry and passion fruit layered with subtle mineral tones. Full flavoured with a rich palate which lingers on the finish.

Pairs well with seafood dishes such as sushi and summer salads.

Extra Information

Vegetarian, vegan

www.ricketybridge.com