

Rising River Shiraz

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RRISHI	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Shiraz	14.5%	Old French Oak, 12 months	screwcap



Background

Throughout history, lands have stood witness to cycles of the river rising and falling, orchestrated by the cadence of changing seasons. The Rising River Wines are inspired by the Franschhoek River that flows through the Franschhoek Valley.

Produced as a diffusion line to the principle Rickety Bridge range, Rising River encompasses the grand history of its surroundings and celebrates grapes sourced across quality vineyards across the Western Cape with winemaking overseen by Mari Kotzé.

Winemaking

Fruit harvested from selected vineyards across the Western Cape. Grapes are fermented in stainless steel open top fermenters with daily punching down for maximum extraction of colour and tannins. Wine is matured in old French oak barrels for 12 months before bottling.

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

Medium bodied with aromas of blackberry, blackcurrant and violet. Hints of black pepper and cedar, soft tannins and good acidity.

Would pair nicely with venison and slow cooked aubergine dishes.

Extra Information

Vegetarian, vegan