

Paulina's Reserve Chenin Blanc

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICPCN	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
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 2000, British businessman Duncan Spence acquired the estate and there has been extensive investment to create a modern cellar, which is currently overseen by Mari Kotze.

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.

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.

Sustainability & Extra Information

n/a