

Cabernet Sauvignon, The Bridge

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICBRC	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Cabernet Sauvignon	14%	22 months, French oak	Wax dipped, 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

Made from a single vineyard harvest situated against the slopes of the Dassenberg mountain in Franschhoek. Bush vines of Cabernet Sauvignon have been planted in deep sandstone on a steep northerly facing slope. Grapes are hand harvested before a short, cold maceration period with natural fermentation at 28 °c occurs. Gentle punching down by hand, 6 times a day helps to extract maximum flavour, colour and tannins and after 36 days on the skins, wine is pressed very gently. The wine spend 22 months in 100% new French Oak barrels before bottling and dipping the bottle neck in wax by hand.

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

A dominating nose of dark cherry with notes of mint, aromatic tobacco and clove in the background. Full bodied, with supple structure and velvety tannins. Elegant and refined mouthfeel with a long finish.

Would pair very well with a slow cooked oxtail stew or steak.

Extra Information

Vegetarian, vegan

www.ricketybridge.com

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