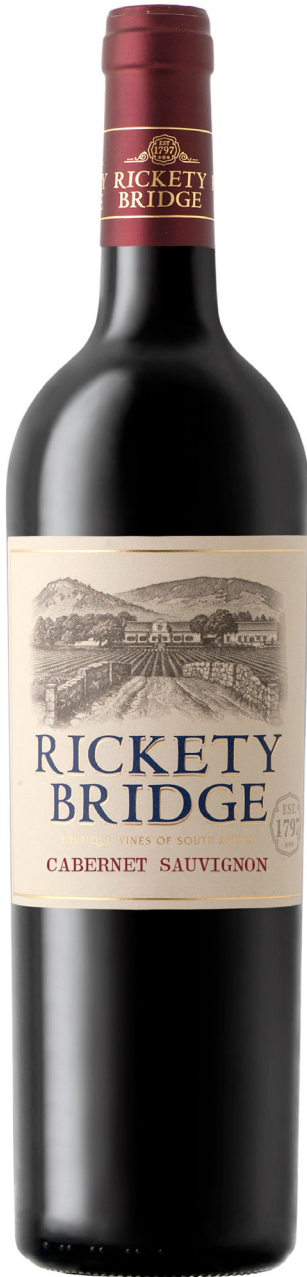


Cabernet Sauvignon

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RICCAB	Rickety Bridge	South Africa	Franschhoek
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Cabernet Sauvignon	14%	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 of 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 open open vessels at 22-25°C with two daily punch downs. Wine is then pressed after 21 days on the skins before being aged for 12-15 months in 15% new and 85% older French oak barrels.

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

Classic black fruit and herbal characteristics with a gentle oak spice in the background. Blackcurrant and blackcurrent leaf aromas along with the toasted tobacco notes create a full and elegant wine with wonderful expression. Silky smooth tannins and long finish.

Excellent with a smoked brisket or roasted lamb.

Good to know

Vegetarian, vegan

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