Code	Producer	Country	Region
RICNLH	Rickety Bridge	South Africa	Franschhoek
Varieties	ABV	Oak	Capsule Type
Muscat Blanc	13.5%	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 2024, ownership has passed to Mark and Simon Crosbie with Mari Kotzé overseeing the winemaking.

Grapes are manually harvested from vineyards in Stellenbosch early in the morning to preserve the natural sweetness and full body. Fermentation lasts for 27-30 days at a consistent temperature of 14°c in stainless steel tanks. It is then fermented again and aged for 14 months in small 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 supress 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

Ripe aromas of apricot, peach and hints of mango on the nose. The wine shows honeyed aromas with white peach and a rich palate of tropical fruit.

Enjoy as an apertif or with cheeses or desserts at the end of the meal.

## Good to know

Vegetarian, vegan

www.ricketybridge.com



RICKETY BRIDGE NOBLE LATE HARVEST

Winemaking