

# Rickety Bridge

## Blanc de Blanc Cap Classique

### ABV

12%

### Capsule

Cork

### Code

RICMCC

### Region and Country

Franschhoek, South Africa

### Grapes

Chardonnay

## Producer

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Simon and Melissa Crosbie own the well established estate with Mari Kotzé as lead winemaker and Donovan Ackermann as cellar master.

## Climate, viticulture, winemaking

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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.

Grapes are grown in the sandstone soils of Franschhoek and harvested in early January by hand. Fermentation takes place in stainless steel tanks between 14°C-17°C with the lees and stirred daily for three months, adding body and flavour to the juice. Once settled, contact with the lees continues for a total of 19 months during and after second fermentation before disgorgement.



## Tasting Notes

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A lively, fine mousse with bright notes of lemon, apple and pear on the nose. Hints of brioche and pastry and a lovely salinity on the palate. Elegant and well balanced.

## Good to know

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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.

Vegetarian and vegan friendly.