

Rickety Bridge

Chenin Blanc

ABV

13%

Capsule

Screwcap

Code

RICCHN

Region and Country

Franschhoek, South Africa

Grapes

Chenin Blanc

Producer

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

Climate, viticulture, winemaking

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 picked from the estate and other areas of the Western Cape. Fermentation takes place in a stainless steel tank at 12.5 °c and lasts 7 days. 10% of the wine is barrel fermented in older oak and left to age for 6 months in an oak Foudre. The wine is left on its primary lees for six months and stirred once a month.



Tasting Notes

Inviting aromas of pineapple, stone fruit and lime blossom with underlying floral notes. A full, rich palate of citrus and spice leads into a long fresh honeyed finish.

Good to know

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.