

Rickety Bridge The Foundation Stone Rosé



THE FACTS

Producer: Rickety Bridge
Winemaker: Wynand Grobler
Varietal(s): Merlot, Cabernet Sauvignon, Shiraz, Viognier
Country: South Africa
Region: Western Cape
Vintage: 2016
ABV: 13.5%
Residual Sugar: 3.1g/l
Case Size: 6x75cl
Closure: Screwcap
Other Varietals Available?: Yes

BACKGROUND INFORMATION

Rickety Bridge wine estate is undoubtedly one of the most progressive boutique wineries in the Cape. The historic wine making cellar was recently renovated and converted into a barrel fermentation centre, the new winery was built and modern cooling equipment was installed. Shadowed by the Dassenberg mountains, the mild Franschhoek valley is the perfect canvas for new winemaker Wynand Grobler to create a portfolio of outstanding Franschhoek wines. The Foundation Stone range is named after the cornerstone of the original 'rickety bridge' which straddles the Franschhoek River, ushering one into the estate.

TASTING NOTE

Tones of strawberry, Turkish delight and candy floss dominate the nose and palate with an elegant spicy finish. The full palate is supported by easy natural acidity.

FOOD MATCH

Perfect with chicken salad, scrambled eggs with smoked salmon or delicious served on its own as an apéritif.

WINE STYLE

Rosé

OAK TREATMENT

10% of the final blend was fermented and aged in small older French oak barrels.

WINE SUITABILITY

Vegetarian: Yes
Vegan: Yes
Allergens: Sulphites

AWARDS

Gold Medal at Drinks Business Rosé Masters