

Rickety Bridge MCC Brut



Description: The Rickety Bridge Brut Rosé MCC is a distinguished South African sparkling wine crafted in the traditional Méthode Cap Classique style. Produced by Rickety Bridge Estate in the renowned Franschhoek Valley, this wine is a blend of 53% Pinot Noir and 47% Chardonnay. The grapes are sourced from the estate's low-yielding vineyards, with Pinot Noir cultivated in sandy Tukulu soils along the Franschhoek River and Chardonnay on the granite slopes of the Franschhoek Mountain. Harvested by hand at optimal ripeness, the wine undergoes fermentation, with 30% aged in older French oak barrels and the remainder in stainless steel tanks. The wine is then aged on its lees for 13 months, enhancing its complexity and finesse

Tasting notes: Light salmon pink with a fine, persistent mousse, delicate aromas of citrus notes and hints of red berries

Allergens: Contains sulphites.

Dish Pairing: Delicate aromas of citrus notes and hints of red berries or try it with berry pavlova and other fruit-based desserts

Talking Point: The name Rickety Bridge originates from an old, unstable railway sleeper bridge that once spanned the Franschhoek River, providing access to the estate. In the late 1980s, the estate adopted the name "Rickety Bridge" in reference to this dilapidated structure. Although the original bridge was replaced in 1996 to ensure safer passage, the evocative name has endured, reflecting the estate's rich history and the rustic charm that characterised its early days