

Rickety Bridge Noble Late Harvest



Description:

Produced from late-harvested grapes affected by noble rot, Rickety Bridge Noble Late Harvest is a richly textured dessert wine from Franschhoek. Golden in colour, it offers layers of honeyed apricot, dried peach and citrus peel, balanced by fresh acidity that keeps the sweetness in check. The influence of botrytis adds depth and complexity, giving the wine a luscious mouthfeel without becoming cloying.

Tasting notes:

Dried Apricot, Honey, Peach, Orange Peel, Marmalade, Gentle Spice

Allergens:

Contains sulphites.

Dish Pairing:

- Blue cheese
- Foie gras
- Apricot tart
- Vanilla panna cotta

Talking Point:

Rickety Bridge takes its name from an old wooden bridge that once crossed the Berg River, originally built by French Huguenot settlers in the early days of Franschhoek. The estate sits on historic land dating back to the 18th century and is known for making one of the valley's most consistent Noble Late Harvest wines, showcasing South Africa's long tradition of producing world-class botrytised dessert wines from Chenin Blanc.