

WINE LIST

WHITE WINE AND ROSÉ

Rickety Bridge Sauvignon Blanc R33/R100

Refreshing passionfruit, gooseberry and litchi flavours layered with subtle mineral tones

The Foundation Stone White R42/125

Chenin Blanc, Roussanne, Grenache Blanc, Viognier and Nouvelle elegant with spring blossom, peach and stone fruit notes with a refreshing palate

Rickety Bridge Sauvignon Blanc R33/R100

Fresh, crisp wine with gooseberry, guava and litchi flavours. Underlying hints of minerality and grassiness.

Rickety Bridge Chenin Blanc R33/R100

Refreshing tropical notes with guava, white pear and hints of apricot on the nose. Full and fresh with a lovely crisp finish.

Paulina's Reserve Semillon R53/160

Lime and apple aromas with nuances of honeyed beeswax, rich palate with a lingering creamy finish.

Rickety Bridge Brut Rosé R185

The very appealing light salmony pink Méthode Cap Classique consists of a perfect blend of Chardonnay and Pinot Noir. A delicate expression on the nose of citrus notes and hints of red berries.

RED WINE

Rickety Bridge Merlot R50/R150

Barrel fermented for 15 months. Blackberry, roasted coffee bean and plum flavours with layers of mocha and fynbos.

Rickety Bridge Shiraz R62/R185

White pepper, raspberry, truffles, savoury notes and cranberry fruit. Subtle seamless tannins give this wine a velvety mouthfeel.

The Foundation Stone Red R42/R125

A popular blend Syrah, Mourvèdre, Tannat, Cinsaut, Grenache and Viognier. This delicious wine shows masses of juicy red berry fruit, mulberry and hints of spice.

The Bridge 2012

The nose is dominated by mint, dark cherry, eucalyptus, aromatic tobacco and hints of cloves. Cassis, red fruit and subtle chocolate is supported by the natural acidity giving the wine a linear elegant feel on the palate.

DESSERT WINE

Rickety Bridge Natural Sweet Chenin Blanc R53/R160 375ml

Honey, floral and ripe apricot flavours dominate with a delicate sweetness and perfectly balanced acidity.