

## Rickety Bridge Semillon 2003

Lime, butter and apple with subtle hint of lanolin.

Roast suckling pig with apple sauce.

**variety** : Semillon | 100% Semillon

**winery** : Rickety Bridge Estate

**winemaker** : Wilhelm van Rooyen

**wine of origin** : Coastal

**analysis** : **alc** : 13.28 % vol **rs** : 1.6 g/l **pH** : 3.13 **ta** : 6.4 g/l **va** : 0.46 g/l **so2** :  
93.0 mg/l **fso2** : 34.0 mg/l

**type** : White **style** : Dry **body** : Light **taste** : Fruity **wooded**

**pack** : Bottle

2003 - Silver Veritas Award

1999 - Silver Veritas Award

**about the harvest**: Rickety Bridge Semillon grapes were harvested on 20 February 2003 at 22.5Â°B.

**in the cellar** : No sulphur was used until after juices were separated from skins. Fermentation was initiated in two stainless steel tanks with NT 45 in one and VIN 7 in the other after settling and racking. When the first signs of fermentation were noticed, juice was transferred to small barrels Â±18% new and 82% older French oak. Must fermented at 14Â° - 17Â°C. Lees were stirred up twice daily for six weeks after which the wine was racked and sulphured, returned to barrel and stored at 14Â°C. One more racking took place and total barrel maturation time was nine months.

