

Rickety Bridge Semillon 2005

2008 International Wine & Spirit Competition - Silver & Best in Class

Fresh lemon and citrus with integrated spicy oak characters.

Breyani, chicken curry, roast pork, seafood, shellfish, roast chicken, Paella. A very versatile variety which can be paired with many dishes.

variety : Semillon | 100% Semillon

winery : Rickety Bridge Estate

winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 13.53 % vol rs : 2.2 g/l pH : 3.25 ta : 5.81 g/l

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

pack : Bottle **closure :** Cork

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in the vineyard : 18 year old vines grown in sandy Tukululo soils. Extremely low yielding at 4.5 ton/ha.

about the harvest: Rickety Bridge Semillon grapes were harvested on 24 February 2005 at 22.6° B. No sulphur was used until after juice was separated from skins.

in the cellar : 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 was noticed, juice was transferred to small barrels 15% new and 85% older French oak. Must fermented at 14° - 17° C. Lees were stirred up twice daily for six weeks after which the wine was racked and sulphured, returned to barrel and stored at 14° C. Two more rackings were done and total barrel maturation time was 10 months.

