

Rickety Bridge Semillon 2006

Flinty, zesty lemon, and citrus tones on the nose with nuances of spice and minerality. A well balanced palate with integrated oak characters and showing strong varietal characteristics.

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 :

analysis : alc : 13.8 % vol rs : 1.8 g/l pH : 3.24 ta : 4.8 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Already accessible, this wine has great aging potential for up to at least 6 years from harvest.

in the vineyard : Grapes come from 20 year old vines grown in sandy Tukulu soils on the banks of the Franschoek river.

about the harvest: Rickety Bridge Semillon grapes were harvested on 15 February 2006 at 22.5° B.

Extremely low yielding at 4 tonnes/ha.

in the cellar : Fermentation took place in the small French oak barrels, 12% new and 88% older barrels, using two noble yeasts namely: NT 45 and VIN 7. The must was fermented between 14° - 17° C. and the lees was stirred up twice daily for six weeks after which the wine was racked and sulphured. Barrel maturation took place for 10 months. No sulphur was used until after juice was separated from skins.

