

## Rickety Bridge Paulina's Reserve Sauvignon Blanc 2010

Tones of green apple are undermined by a tremendous minerality that springs forth from these vines with a velvety mouth feel supported and in perfect balance with the natural acidity.

Tuna loin in a balsamic reduction and olive oil basting served with asparagus.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 2.9 g/l   pH : 3.54   ta : 5.9 g/l

**type :** White   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Screwcap

2009 Old Mutual Trophy Wine Show - Bronze medal (74/100)

2009 Decanter World Wine Awards - Commended medal

**ageing :** Ready to be enjoyed but with the naturally high acidity this wine will cellar well for at least the next couple of years.

**in the vineyard :** South facing Scali soils host these 8 year old vines, situated a stones throw from the Indian Ocean. Low yielding crops of 8 tons/ha yield from these perfectly pruned and manicured vines.

**about the harvest:** These Single Vineyard grapes were hand picked into small baskets on 29 Feb 2008 in the early morning hours at 22.3° Balling.

**in the cellar :** Fermented at 12° C for a period of 27 days using two noble yeasts namely VIN 7 and VIN 2000 at different stages in the fermentation process. The wine was left on its primary lees for 5 months which ensures the full and creamy mouth feel. A small percentage of the wine was barrel fermented and left to age for 5 months in these small French oak casks. The wine then underwent a light filtering and went into bottle on 05 August 2008, ending up with 9000 bottles.