

Rickety Bridge Paulina's Reserve Semillon 2008

Nutty nuances intermingled with zesty lime and red apple aromas. A full, rich palate of honey, nougat and citrus is perfectly balanced with caramel sweetness and a delightful lingering creamy finish.

variety : Semillon | 100% Semillon

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.27 ta : 6.1 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Silver Medal

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

in the vineyard : Grapes are from 22 year old vines grown in sandy Tukulu soils on the banks of the Franschhoek river. Extremely low yielding at 4.5 tonnes/ha.

about the harvest: Rickety Bridge Semillon grapes were hand harvested on 18 February 2008 at 23°B into small crates.

in the cellar : Fermentation took place in the small French oak barrels, 25% new and 75% older barrels, using a noble yeast namely VIN 2000. The must was fermented between 14 - 17°C. The lees was stirred up daily for three months and then twice every week for the 8 months thereafter. Sulphur was added only after 9 months. Barrel maturation took place for 13 months.

