

Rickety Bridge Paulina's Reserve Sauvignon Blanc 2010

Pale straw coloured wine with fragrant passion fruit and granadilla aromas. Fresh apples and crushed nettles are lifted by well balanced, mineral acidity and lead into a rich mid-palate and long, zesty finish.

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

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.20 ta : 6.7 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Peak potential from August 2011. Released late and to be enjoyed up to 4 years after vintage.

in the vineyard : Most of the grapes used in this Paulina's Reserve come from vines situated a stone's throw from the Atlantic Ocean - Elgin and upper West Coast

about the harvest: Westerly facing slopes host these well manicured and settled vines yielding 6 ton/ha.

Harvest: The grapes were harvested by hand at 23° B with good harvesting conditions and transported to Rickety Bridge winery in cooled conditions. All grapes were vinified at Rickety Bridge.

in the cellar : Fermentation took place in a stainless steel tank at 12°C and lasted more than 30 days ensuring a fresh and concentrated wine. The wine was pressed gently up to 0.9 Bar pressure. 10% of this wine was fermented and aged in small French Oak barrels. Total maturation time in barrel was 6 months. The remaining 90% was kept in stainless steel tanks on the yeast lees for 6 months to ensure rounded mouth feel.

