

Rickety Bridge Paulina's Reserve Sauvignon Blanc 2012

Pale straw in colour with dominant gooseberry, peach and mineral aromas. Hints of guava, asparagus and melon are lifted by fresh, well balanced, natural acidity.

Prawn and avo salad, asparagus with a Hollandaise dressing and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 1.3 g/l pH : 3.50 ta : 6.2 g/l

type : White **style :** Dry **taste :** Mineral **wooded**

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

2013 Veritas Wine Awards - Bronze

2013 Michelangelo International Wine Awards - Gran D'Or

ageing : Peak potential from August 2012. 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. Westerly facing slopes host these well manicured and settled vines yielding 6 ton/ha.

about the harvest: The grapes were harvested by hand at 23° Balling 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.

