

Rickety Bridge Paulina's Reserve Semillon 2009

Lime and red apple aromas are layered with nutty nuances. A full, rich palate of honey and citrus is perfectly balanced with subtle sweetness and a delightful lingering creamy finish.

Red Thai 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 : Wynand Grobler

wine of origin : Franschhoek

analysis : **alc** : 13.3 % vol **rs** : 1.8 g/l **pH** : 3.24 **ta** : 5.8 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

ageing : Already accessible, this wine has great aging potential for up to at least 10 years from harvest.

in the vineyard : Grapes come from 23 year old vines grown in sandy Tukulu soils on the banks of the Franschhoek river.

about the harvest : Extremely low yielding at 4.5 tonnes/ha.

Rickety Bridge Semillon grapes were hand harvested on 20 February 2009 at 23°B into small crates.

in the cellar : Fermentation took place in the small French oak barrels, 20% new and 80% older barrels, using a noble yeast namely VIN 2000. The must was fermented between 14 – 17 °C and the lees was stirred up daily for three months and then twice every week for the next 8 months thereafter. Sulphur was added only after 9 months, just before bottling.

