

## Rickety Bridge Paulina's Reserve Semillon 2013

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. Serving Temp: 8° - 12° C.

**variety :** Semillon | 100% Semillon

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Franschhoek

**analysis :** alc : 14.09 % vol   rs : 2.7 g/l   pH : 3.35   ta : 5.7 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

Paulina's Reserve Semillon 2012: 91 Points – Tim Atkin MW Report 2015

**ageing :** Ready for your enjoyment, the wine has great ageing 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 naturally occurring yeast. 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 7 months thereafter. Sulphur dioxide was added only after 9 months, just before bottling.

Total Produced: 360 x 6

