

Rickety Bridge Road to Santiago Semillon 2014

Initial freshness on the nose that opens up to a complex citrus and zesty lime with underlying red apple aromas. A full, rich palate of honey, nougat and citrus is perfectly balanced with caramel sweetness and a lingering finish.

Will pair with dishes such as; Breyani, chicken curry, roast pork, seafood, shellfish, roast chicken & Paella. A versatile wine which can be paired with many dishes. Serving Temperature 8° - 12° C

variety : Semillon | 100% Semillon

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 13.3 % vol rs : 1.5 g/l pH : 3.24 ta : 5.6 g/l

type : White **body** : Full **taste** : Fruity

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

ageing : Accessible, but has an ageing potential of at least 10 years from harvest.

in the vineyard : Vineyards planted in 1905 and grown in granite soils in the Franschhoek Valley.

about the harvest: Extremely low yield, averaging at 3.5 tonnes / ha.

in the cellar : Grapes were whole-bunch pressed and the natural fermentation took place in the small older French oak barrels. One 500L barrel was whole berry fermented and left on the skins for 6 months. The must was fermented between 14 - 17°C and the lees was stirred up daily for two months and then once every month for the next 8 months thereafter. Sulphur was added only at bottling. Barrel maturation took place for 10 months.

Total Produced: 840 bottles

