

## Rickety Bridge Paulina's Reserve Semillon 2014 - SOLD OUT

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 Winery  
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 Tukululo 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



## Rickety Bridge Winery

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