

Rickety Bridge Paulina's Reserve Semillon 2014

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 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

