

Rickety Bridge Paulina's Reserve Semillon 2015

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** : 13 % vol **rs** : 1.6 g/l **pH** : 3.36 **ta** : 6.4 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

Paulina's Semillon 2014 – Selected for The Sommerliers Selection 2016

ageing : Ready for your enjoyment, the wine has great ageing potential for up to at least 10 years from harvest.

in the vineyard : Grapes are harvested from 27 year-old vines grown in sandy Tukulu soils on the banks of Franschhoek River. Very low yielding at 4.5 tonnes / ha.

about the harvest: Rickety Bridge Semillon grapes were hand harvested at 22.9° Balling 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 two months and then once every two weeks for the next 3 months thereafter.

