

## Rickety Bridge Paulina's Reserve Semillon 2016

Lime and apple aromas layered with nuances of honeyed beeswax. The rich elegant palate of honey and citrus is perfectly balanced with well-integrated oak notes, minerality and a delightful lingering creamy finish.

Red Thai chicken curry, roast gammon, smoked salmon, shellfish, and Asian cuisine. A very versatile varietal which can be paired with many dishes.

**variety** : Semillon | 100% Semillon

**winery** : Rickety Bridge Estate

**winemaker** : Wynand Grobler

**wine of origin** : Franschhoek

**analysis** : alc : 13.5 % vol   rs : 1.7 g/l   pH : 3.36   ta : 6.5 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 2025.

**in the vineyard** : Grapes are harvested from 27 year-old vines grown in sandy Tukululu 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 23.1° Balling into small crates.

**in the cellar** : Fermentation took place in the small French oak barrels, 15% new and 85% 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. The wine was then left to age for a total of 11 months in barrel.

