

## Rickety Bridge Road to Santiago Semillon 2016

Initial freshness on the nose that opens up to a complex citrus and zesty lime with underlying floral 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. % vol    rs : 1.93 g/l    pH : 3.39    ta : 5.1 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:** Vineyards planted in 1905 and grown in granite soils in the Franschhoek Valley. Extremely low yield, averaging at 2.4 tonnes / ha.

**in the cellar :** Grapes were whole-bunch pressed and the natural fermentation took place in Austrian Foudre and Italian concrete. 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 12 months.

