

The Pilgrimage Semillon 2018

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.

variety : Semillon | 100% Semillon

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschoek

analysis : **alc** : 12.31 % vol **rs** : 1.8 g/l **pH** : 3.28 **ta** : 5.3 g/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Accessible and can age until 2031.

in the vineyard : Vineyards planted in 1905 and grown in granite soils in the Franschoek Valley.

about the harvest: Extremely low yield, averaging at 3 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 10 months.

