

## Paulina's Reserve Blanc Fume 2020

The Franschoek Sauvignon Blanc component adds some notes of tropical fruit, blackcurrant and lime. The Cape Agulhas component adds minerality, flintiness and great acid balance. To round it off the Franschoek Semillon adds fullness and waxiness on the pallet.

Spicy lamb curry, mushroom risotto and chicken ravioli in a burnt butter and sage sauce.

**variety :** Sauvignon Blanc | 91% Sauvignon Blanc, 9% Semillon

**winery :** Rickety Bridge Estate

**winemaker :** Wynand Grobler

**wine of origin :** Franschoek

**analysis :** alc : 12.18 % vol    rs : 1.3 g/l    pH : 3.38    ta : 5.2 g/l

**type :** White    **style :** Dry    **wooded**

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

2022 Platter's - 5 Stars

### ageing :

Accessible now and has the potential to age until 2029.

**in the vineyard :** The Semillon component is from an old bush vine block in Franschoek that was planted in 1905. The Semillon was harvested mid-February at 22° balling. The Sauvignon Blanc was destemmed and crushed and the Semillon was whole bunch pressed.

**about the harvest:** The Sauvignon Blanc was harvested from grapes from Franschoek & Cape Agulhas. The Franschoek Sauvignon Blanc was harvested first at 21° balling early February, a few weeks later the Sauvignon Blanc from Cape Agulhas was harvested at 21.5° balling, as this is a much cooler area, it gives the grapes more hanging time on the vine.

### in the cellar :

The Sauvignon Blanc was fermented with selected yeast strains in stainless steel tanks, but around 18 balling it was transferred to 500l barrels, where it completed fermentation. The Semillon was naturally fermented in a Stockinger Foudre. The Sauvignon Blanc was matured in 500l barrels for 8 months (50% new, 50% old). The Semillon was matured in a Stockinger Foudre for 8 months. After the 8 months the wine was blended and bottled.

