

Rickety Bridge Semillon 2001

Full, fruity flavours like apricot and peach with Semillon grassiness and creamy mouth sensation and aftertaste. Developing nutty and herby flavours with bottle age.

Perlemoen potjie.

variety : Semillon | 100% Semillon

winery : Rickety Bridge Estate

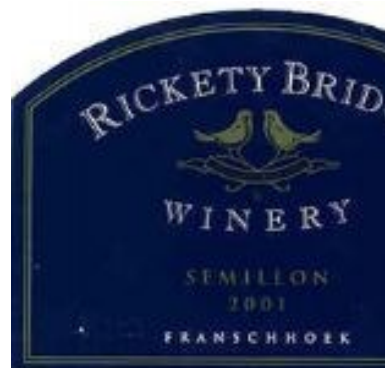
winemaker : Wilhelm van Rooyen

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 2.95 ta : 6.4 g/l va : 0.57 g/l so2 : 130 mg/l fso2 : 17 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle



about the harvest: Rickety Bridge grapes were harvested by hand on 14 February 2002 at 24Â°B.

in the cellar : No sulphur was used until after juices were separated from skins. After settling and racking, fermentation was initiated in two stainless steel tanks with NT 45 in one and VIN 7 in the other, as well as one barrel with natural fermentation. When the first signs of fermentation were noticed, juice was transferred to small barrels - 34% new and 66% older French oak from Vicard. The must fermented at 14 -16Â°C. Lees were stirred up twice daily for six weeks after which the wine was racked and sulphured, returned to barrel and stored at 14Â°C. Four more rackings were done and total barrel maturation time was fourteen months. This wine was bottled on 29 May 2002.