



RICKETY BRIDGE

W I N E R Y

PAULINA'S RESERVE SEMILLON 2017

PRODUCT INFORMATION

Full name	Paulina's Reserve Semillon
Vintage	2016
Variety	100 % Semillon
Origin	Franschhoek

PACKAGING INFORMATION

Bottle barcode	6007738000436
Case barcode	26007738000621
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

TECHNICAL ANALYSIS

Alc.12.93% | RS 2.1 g/l | TA 4.4 g/l | pH 3.47

HARVEST

Grapes are harvested from 28-year-old vines grown in sandy Tukulu soils on the banks of Franschhoek River. Very low yielding at 4.5 tonnes / ha. Rickety Bridge Semillon grapes were hand harvested at 23.1° Balling into small crates.

WINE MAKING

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.

WINEMAKER'S NOTE

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.

CELLARING

Ready for your enjoyment, the wine has great ageing potential for up to at least 2025.

SERVING TEMPERATURE

8 - 12°C

FOOD SUGGESTIONS

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

ACCOLADES

Paulina's Reserve Semillon 2012 – 91
Points – Tim Atkin MW Report 2015

Paulina's Reserve Semillon 2014 –
*Selected for The Sommerliers
Selection 2016*



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