



RICKETY BRIDGE

WINERY

PAULINA'S RESERVE CHENIN BLANC 2015

PRODUCT INFORMATION

Full name	Paulina's Reserve Chenin Blanc
Vintage	2015 – Vintage sold out
Varieties	100% Chenin Blanc
Origin	Franschhoek
Total Produced	1,000 x 6

PACKAGING INFORMATION

Bottle barcode	6007738000063
Case barcode	26007738000065
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

TECHNICAL ANALYSIS

Alc. 13% | RS 2.4 g/l | TA 5.2 g/l | pH 3.53

HARVEST

Decomposed granite soils host these low yielding 20-year-old vines that crop 8 tonnes / ha. Hand-picked into small baskets in the early morning at 23.0° Balling.

WINE MAKING

Fermented at 12°C for a period of 27 days using naturally occurring yeasts. The wine was left on its primary lees for 6 months ensuring the full and creamy mouthfeel. 100% of the wine was barrel fermented in 80% new oak and left to age for 6 months in an oak Foudre and small French oak casks. No sulphur additions were made during or after fermentation, only at bottling.

WYNAND GROBLER - WINEMAKER'S NOTE

Dominant peach and ripe pear aromas with notes of spicy oak. A rich mouth-filling wine with good structure and a long finish of dried fruit, white flowers and subtle minerality.

CELLARING

Ready for your enjoyment, but with the naturally high acidity this wine will cellar well until 2019.

SERVING TEMPERATURE

8 - 12°C

FOOD SUGGESTIONS

Enjoy with crayfish, roast pork or liver pâté on toasted ciabatta.

PAST ACCOLADES

Paulina's Reserve Chenin Blanc 2015
- Gold Medal Michelangelo Wine & Spirit Awards 2016



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