



RICKETY BRIDGE

W I N E R Y

PAULINA'S RESERVE SEMILLON 2015

PRODUCT INFORMATION

Full name	Paulina's Reserve Semillon
Vintage	2015
Variety	100 % Semillon
Origin	Franschhoek

PACKAGING INFORMATION

Bottle barcode	6007738000146
Case barcode	26007738000621
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

TECHNICAL ANALYSIS

Alc.13% | RS 1.6 g/l | TA 6.4 g/l | pH 3.36

HARVEST

Grapes are harvested from 27-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 22.9° Balling into small crates.

WINE MAKING

Fermentation took place in the small French oak barrels, 20% new and 80% 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.

WYNAND GROBLER - WINEMAKER'S NOTE

Lime and apple aromas layered with nuances of honeyed beeswax. The full, rich 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*



P.O BOX 455, FRANSCHHOEK, 7690, WESTERN CAPE, SOUTH AFRICA

TEL: +27 21 876 2129 | FAX +27 21 876 3486 | WWW.RICKETYBRIDGE.COM

FOLLOW US ON FACEBOOK: @RICKETYBRIDGEWINERY | TWITTER/INSTAGRAM: @RICKETYBWINERY

