



RICKETY BRIDGE

WINERY

ROAD TO SANTIAGO SEMILLON 2014

PRODUCT INFORMATION

Full name	Road to Santiago Semillon
Vintage	2014
Varietal	100% Semillon
Origin	Franschhoek
Total produced	840 bottles

PACKAGING INFORMATION

Bottle barcode	6007738000801
Case barcode	Wooden case
Unit size	750 ml
Bottles per case	1

TECHNICAL ANALYSIS

Alc. 13% | RS 1.5 g/l | TA 5.6 g/l | pH 3.24

HARVEST

Vineyards planted in 1905 and grown in granite soils in the Franschhoek Valley. Extremely low yield, averaging at 3.5 tonnes / ha.

WINE MAKING

Grapes were whole-bunch pressed and the natural fermentation took place in the small older French oak barrels. One 500L barrel was whole berry fermented and left on the skins for 6 months. The must was fermented between 14 - 17°C and the lees was stirred up daily for two months and then once every month for the next 8 months thereafter. Sulphur was added only at bottling. Barrel maturation took place for 10 months.

WYNAND GROBLER - WINEMAKER'S NOTE

Initial freshness on the nose that opens up to a complex citrus and zesty lime with underlying red apple aromas. A full, rich palate of honey, nougat and citrus is perfectly balanced with caramel sweetness and a lingering finish.

CELLARING

Accessible and can age until 2024.

SERVING TEMPERATURE

8 - 12°C

FOOD SUGGESTIONS

Will pair with dishes such as; Breyani, chicken curry, roast pork, seafood, shellfish, roast chicken & Paella. A versatile wine which can be paired with many dishes.

PAST ACCOLADES

Road to Santiago Semillon 2014 –
93 Points – Tim Atkin 2015
95 Points – Christian Eedes 2016
4½ stars John Platter Wine Guide 2016



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