



# RICKETY BRIDGE

WINERY

## THE PILGRIMAGE SEMILLON 2017

### PRODUCT INFORMATION

Full name	The Pilgrimage Semillon
Vintage	2017
Varietal	100% Semillon
Origin	Franschhoek
Total produced	1,600 bottles

### PACKAGING INFORMATION

Bottle barcode	6007738000481
Case barcode	26007738000485
Unit size	750 ml
Bottles per case	6

### TECHNICAL ANALYSIS

Alc. 12.87% | RS 2.2 g/l | TA 4.4 g/l | pH 3.47

### HARVEST

Vineyards planted in 1905 and grown in granite soils in the Franschhoek Valley. Extremely low yield, averaging at 2.4 tonnes / ha.

### WINE MAKING

Grapes were whole-bunch pressed and the natural fermentation took place in Austrian Foudre and Italian concrete. 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.

### WINEMAKER'S NOTE

Initial freshness on the nose that opens up to a complex citrus and zesty lime with underlying floral 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 2025.

### 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

**The Pilgrimage Semillon 2017**  
94 Points – Tim Atkin 2019  
95 Points – Christian Eedes 2019



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