

EST
1797

RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Paulina's Reserve Blanc Fume 2022
95% Sauvignon Blanc, 5% Semillon
Western Cape

FOOD SUGGESTIONS

Spicy lamb curry, mushroom risotto
and chicken ravioli in a burnt butter
and sage sauce.

AWARDS & ACCOLADES

Double Gold Gilbert & Gaillard 2023
4½ stars John Platter Wine Guide 2023
90 Points – Vinous Neal Martin 2022
91 Points – Tim Atkin Report 2022
91 Points – Christian Eedes 2022
5 stars John Platter Wine Guide 2022
91 Points – Tim Atkin Report 2021
91 Points – Vinous Neal Martin SA Report
2021
90 Points – Christian Eedes 2019
90 Points – Tim Atkin Report 2020
91 Points – Decanter Awards 2020
Veritas Silver Medal Award 2020
4½ stars John Platter Wine Guide 2021

PAULINA'S RESERVE BLANC FUME 2022

HARVEST PROCESS

The Sauvignon Blanc was harvested from grapes from Franschhoek & Walker Bay. The Franschhoek Sauvignon Blanc was harvested first at 21st balling early February, a few weeks later the Sauvignon Blanc from Walker Bay was harvested at 22nd balling, as this is a much cooler area, it gives the grapes more hanging time on the vine. The Semillon component is from an old bush vine block in Franschhoek that was planted in 1905. The Semillon was harvested mid-February at 21st balling. The Sauvignon Blanc was destemmed and crushed and the Semillon was whole bunch pressed.

WINEMAKING

The Sauvignon Blanc was fermented with selected yeast strains in stainless steel tanks, but around 12 balling it was transferred to 500l barrels, where it completed fermentation. The Sauvignon Blanc was matured in 500l barrels for 8 months (50% new, 50% old). After the 8 months the wine was blended and bottled.

WINEMAKER'S NOTES

The Franschhoek Sauvignon Blanc component adds some notes of tropical fruit, blackcurrant, and lime. The Walker Bay component adds minerality, flintiness and great acid balance. To round it off the Franschhoek Semillon adds fullness and waxiness on the pallet.

TECHNICAL ANALYSIS

Alc.12.5% | RS 1.9 g/l | TA 5.4 g/l | pH 3.40

AGEING POTENTIAL UNTIL 2032

Tradition with a
touch of modernity

SERVE AT 12° TO 14°

