

EST
1797

RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Paulina's Reserve Semillon 2022
100% Semillon
Franschhoek

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.

AWARDS & ACCOLADES

4½ stars John Platter Wine Guide 2023
91 Points – Vinous Neal Martin 2022
4 stars John Platter Wine Guide 2021
Michelangelo Awards 2021 – Double Gold Medal
92 Points – Christian Eedes 2019

PAULINA'S RESERVE SEMILLON 2022

HARVEST PROCESS

Grapes are harvested from 31-year-old vines grown in sandy Tukulu soils on the banks of the Franschhoek River. The grapes were hand harvested at 21.5° Balling into small crates.

WINE MAKING

Fermentation took place in stainless steel tanks with selected yeast strains. The must was fermented between 14 - 17° C and the lees was stirred up daily. The wine was then left to age for a total of 11 months in old French oak barrels.

WINEMAKER'S NOTES

Lime and apple aromas layered with nuances of honeyed beeswax. The rich elegant palate of honey and citrus is perfectly balanced with well-integrated oak notes, minerality and a delightful lingering creamy finish.

TECHNICAL ANALYSIS

Alc.12.43%
RS 2.1 g/l
TA 6.2 g/l
pH 3.30



AGEING POTENTIAL UNTIL 2030

Tradition with a
touch of modernity

SERVE AT 8° TO 12°