



RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Rickety Bridge Semillon 2018
100% Semillon
Franschhoek

FOOD SUGGESTIONS

Will pair good with curry's, seafood and rich vegetarian dishes. A versatile wine which can be paired with many dishes.

RICKETY BRIDGE SEMILLON 2018

HARVEST PROCESS

Harvested from our own vineyard on the Estate, sitting on the banks of the Franschhoek River. Very low yielding at 4-6 tons per ha. The grapes were hand harvested at 21 Balling in February.

WINEMAKING

Fermentation took place in stainless steel tanks. The must was fermented between 14-17°C and the lees was stirred up frequently. The wine was then left to age for 11-12 months in older barrels.

WINEMAKER'S NOTES

Lime and apple aromas on the nose, with layers of honey and citrus on the palate. Well balanced and integrated with the acidity in the wine, leaving you with a lingering creamy finish.

TECHNICAL ANALYSIS

Alc.11.79%
RS 2.9 g/l
TA 5.8 g/l
pH 3.26



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 8° TO 12°