

EST
1797

RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

The Pilgrimage Semillon 2021
100% Semillon
Franschhoek

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.

AWARDS & ACCOLADES

5 stars John Platter Wine Guide 2023
93 Points – Vinous Neal Martin 2022
93 Points – Tim Atkin Report 2022
92 Points – Decanter Awards 2022

THE PILGRIMAGE OLD VINE SEMILLON 2021

HARVEST PROCESS

Vineyards were planted in 1905 and grown in granite soils in the Franschhoek Valley. Extremely low yield, averaging at 3 tonnes/ha.

WINEMAKING

Grapes were whole bunch pressed and natural fermentation took place in Austrian foudre. The must was fermented between 14 & 17° C. Barrel maturation took place for 11 months.

WINEMAKER'S NOTES

Initial freshness on the nose that opens 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.

TECHNICAL ANALYSIS

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



AGEING POTENTIAL UNTIL 2032

Tradition with a
touch of modernity

SERVE AT 8° TO 12°