

EST
1797

RICKETY BRIDGE

ESTATE

PRODUCT INFORMATION

Paulina's Reserve Chenin Blanc 2023
100% Chenin Blanc
Coastal

FOOD SUGGESTIONS

Enjoy with Enjoy with crayfish, roast
pork or liver pote on toasted
ciabatta.

AWARDS & ACCOLADES

90 Points – Tim Atkin Report 2023
4 stars John Platter Wine Guide 2023
4½ stars John Platter Wine Guide 2022
90 Points – Decanter Awards 2022
90 Points – Tim Atkin Report 2021
4 stars John Platter Wine Guide 2021
92 Points – Christian Eedes 2020
NWC/Top 100 SA Wines 2020 – Winner
Double Platinum Award 2018
Michelangelo Awards 2020 – Gold Medal

PAULINA'S RESERVE CHENIN BLANC 2023

HARVEST PROCESS

Specially selected grapes from an old bush vine vineyard in Paarl, planted in 1974 on shale soils, and also selected from an old vineyard in the Franschoek valley planted on sandy soils. All the grapes were handpicked early in the morning and then taken to the cellar.

WINEMAKING

The grapes were whole bunch pressed, settled for two days, then pumped to 500L French oak barrels where natural fermentation took place. Barrel maturation for 10 months. 30% new oak barrels and 70% Old oak barrels

WINEMAKER'S NOTES

Dominant pineapple, peach and ripe pear aromas with notes of spicy oak. A rich mouth-filling wine with good structure and a long finish of dried fruit, white flowers and subtle minerality.

TECHNICAL ANALYSIS

Alc.13.05%
RS 2.9 g/l
TA 6.1 g/l
pH 3.27



AGEING POTENTIAL UNTIL 2030

Tradition with a
touch of modernity

SERVE AT 8° TO 12°