

Rijk's Private Cellar Chenin Blanc 2004

Goldish tint. Pineapple and apricot aromas on the nose underlined with whiffs of almonds. Well rounded palate with great wood integration ensures a palate full of pleasures. Long lasting, creamy aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : **alc** : 13.94 % vol **rs** : 4.6 g/l **pH** : 3.14 **ta** : 7.0 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

- Vinordic 2006 - Best White Wine
- Veritas 2005 - Bronze

ageing : Enjoy now, but has a great ageing potential.

in the vineyard : Vines: Single block vineyard of 1.1 ha

Yield: Harvested 6.85 Tons at 6.23 t / ha.

Trellis: Double Cordon

about the harvest: Night harvested and handpicked.

in the cellar : 60% Barrel fermented. Matured 11 months in French Oak. 40% Cold fermented in stainless steel tanks and lay on fermentation lees for 11 months before blended with wooded wine. 30% New Hungarian Oak, 60% 2nd fill and 10% 3rd fill French Oak

