

Rijk's Iceberg White 2004

Complex aromas which vary from honeycomb, peachy to white asparagus, flirts with the nose. Peachy to apricot flavours dominate a creamy palate that ends crisp because of firm acids.

variety : Sauvignon Blanc | 47% Sauvignon Blanc, 40% Chardonnay, 13% Semillon

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.18 ta : 7.3 g/l

type : White **style :** Dry **body :** Medium

pack : Bottle **closure :** Cork

- Swiss International Air Lines Wine Awards 2006 - Bronze
- Winemaker's Choice Awards 2005 - Highly Regarded

ageing : Enjoy now to Mid-2007

in the vineyard : Clones: SB 10B, SY 3, GD 121A

Trellising: Double Cordon, Extended Perold System

about the harvest: Night harvest and hand-picked.

Harvest Date: 23 & 27 January 2004 and 19 February 2004.

Yield: 6.4 tons / ha.

in the cellar : Worked reductively throughout the winemaking process with the Sauvignon Blanc. 24hrs skin contact, extended lees contact 8 weeks post fermentation. Chardonnay was barrel fermented in 2nd fill French oak and aged for 10 months, while Semillon was tank fermented at 13Â° C and was kept on the lees for 12 months before blending.

Bottling Date: June 2005



Rijks Wine Estate

Tulbagh

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www.rijks.co.za