

Rijk's Private Cellar Chardonnay 2004

This complex wine has a variety of citrus aromas with subtle peachiness lingering in the background. The palate is well balanced and is elegantly spiced. The aftertaste is fresh and lasting because of a positive natural acid. The wine has an attractive straw colour.

variety : Chardonnay | 100% Chardonnay

winery : Rijks Wine Estate and Hotel

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.65 % vol rs : 4.4 g/l pH : 2.96 ta : 6.5 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

- Michelangelo International Wine Awards 2007 - Silver
- SA Young Wine Show – Gold

ageing : Enjoy now or the wine will age well for a potential period of at least 5 years.

in the vineyard : Four vineyard blocks: 3.42 ha (0.80 ha, 0.67 ha, 0.95 ha & 1.0 ha)

CY 3 (57 %)

CY 76 (23 %)

CY 95 (20 %)

Double Cordon, Extended Perold

about the harvest: Night harvested and handpicked on 27 January and 6, 10 & 12 February 2004.

Harvest: 21.48 tons at an average of 6.28 tons/ha

in the cellar : 15% of the wine was fermented with wild yeast. 100% barrel fermented and matured for 11 months in French oak. No malolactic fermentation took place. 70% new and 30% 2nd fill French oak barrels. Bottling date: 15 January 2005



Rijks Wine Estate and Hotel

Tulbagh

023 230 1622

www.rijks.co.za