

## 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

**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

Tulbagh

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[www.rijks.co.za](http://www.rijks.co.za)