

Rijk's Private Cellar Chenin Blanc 2005

A gold-tinted colour. Rich and complex floral to yellow fruit aromas are well supported by a nutty presence which originated from the use of quality oak. This full bodied palate has a balanced sweet-sour tang to it and has a long lasting aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.62 % vol rs : 8.1 g/l pH : 3.25 ta : 7.0 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

- Old Mutual Trophy Wine Show 2007 - Trophy Award (95/100)

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

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

Trellis: Double Cordon

Clone: SN 1064

about the harvest: Night harvested and handpicked on 11 & 15 February 2005.

Yield: Harvested 7.8 tons at an average of 7 tons/ha.

in the cellar : 70% barrel fermented and matured 11 months in French oak. 30% cold fermented in stainless steel tanks and lay on fermentation lees for 11 months before blended with wooded wine. A total of 40% was fermented naturally. 20% New Hungarian Oak, 20% new French oak, 40% 2nd fill and 20% 3rd fill French oak.



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za