

## 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

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www.rijks.co.za