

Rijks Touch of Oak Chenin Blanc 2009

Youthful colour. Complex yellow fruit nose with hints of pine nut and honeysuckle. These aromas are well supported by a fine touch of oak. The palate is layered, well balanced, with a crisp finish.

Serving Temperature: Recommended to be served at 13°C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 13.67 % vol rs : 2.7 g/l pH : 3.36 ta : 6.1 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

- Harold Eedes Trophy for best Chenin Blanc
- Winemaker's Choice Diamond Award 2010

ageing : 5 Years

about the harvest: Harvest Dates: 4 & 8 February 2009

Hand picked in the cool of the night to retain freshness and flavours.

in the cellar : 90% was cold fermented in stainless steel tanks and lay on fermentation lees for 11 months before blended with wooded wine. No MLF took place. 10% barrel fermented: 2nd; fill 300 litre French oak barrels and matured for a further 11 months before racking, blending (with tank fermented portion) and bottling.

Bottling Date: February 2010

Production: 2300 x 6

Release Date: Elegance, finesse and concentrated fruit reflecting the true character of the cultivar from our soils are the hallmarks of Rijk's Private Cellar wines. This wine was aged in the bottle for 3 months. After many tastings and discussions it was only released in May 2010.



Rijks Wine Estate

Tulbagh

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