

Rijks Private Cellar Chenin Blanc 2008

Golden hued and full bodied, with aromas of winter melon, peach and pine nut. A well-rounded, creamy palate with great wood integration ensures a palate full of pleasures and a long finish.

Recommended to be served at 14°C

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 13.93 % vol rs : 4.6 g/l pH : 3.4 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

- SAA first class listing
- Platter 2010 - 4 Star rating
- Platter 2011 - 4 Star rating
- Wine Enthusiast 89/100

ageing : 8 Years after vintage

in the vineyard : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: south-east

about the harvest: Grapes were night harvested; picked by hand to retain flavours.

in the cellar : Grapes were gently crushed and pressed. 40% of the wine was cold fermented in tank to give freshness and fruit, and the other 60% was fermented in new French and Hungarian oak and in 2nd and 3rd fill French and Hungarian 300 litre oak barrels. 40% of the barrel-fermented wine was fermented with wild yeast. Wine aged for 11 months before racked and blended.

Production: 2400 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za