

## Rijks Estate The Master 2007

This wine shows great complexity on the nose with spicy aromas of cinnamon, coriander and cloves underlined by black fruit notes from the Syrah grape variety. The palate is sensational and has a creamy mouth feel, supported by smooth mature tannins.

**variety** : Shiraz | 50% Syrah, 20% Mourvèdre, 13% Pinotage, 8% Carignan, 5% Tinta Amarela, 4% Viognier

**winery** : Rijks Wine Estate

**winemaker** : Pierre Wahl

**wine of origin** : Tulbagh

**analysis** : alc : 14.67 % vol   rs : 3.5 g/l   pH : 3.59   ta : 5.9 g/l

**type** : Red   **style** : Dry   **body** : Full   **wooded**

**pack** : Bottle   **size** : 0   **closure** : Cork

- Platter's Wine Guide 2014 - 4 stars
- Michelangelo International Wine Awards - Gold
- Platter 4 stars

**ageing** : 10 Years after vintage - will benefit from decanting an hour before serving

**in the vineyard** : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: west & east

Raised bush vines: 4000 vines per hectare planted in 2003

Wide V-trellis system: 3000 vines per hectare planted in 2003

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

**in the cellar** : A 56-hour cold maceration period was given prior to fermentation to extract colour and fruit. During fermentation, extraction was done by pigeage 3 x per day in a gravity fed cellar. Extended skin contact after fermentation of 14 days before pressed in a basket press. MLF took place in barrels. Matured for 20 months in 40% new, 30% 2nd fill and 30% 3rd fill 300 litre French oak barrels.

**Release Date**: Elegance, finesse and concentrated fruit reflecting the true character of the cultivar from our soils are the hallmarks of Rijk's Estate wines. This wine was aged in the bottle for 14 months. After many tastings and discussions it was only released in December 2009.

**Production**: 2600 x 6 x 750ml

### Rijks Wine Estate

Tulbagh

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

