

Rijks Private Cellar Chardonnay 2006

Rich colour with gold tint. Pome fruit aromas on the nose with ripe pear dominating the Golden Delicious apple aroma. The palate is juicy and full bodied. An intelligent use of French oak supports this cultivar's subtle aromatics.

Serving Temperature: Recommended to be served at 14°C.

variety : Chardonnay | 100% Chardonnay

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.37 % vol rs : 3.2 g/l pH : 3.44 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

ageing : Ageing Potential: 10 Years

about the harvest : Harvest Dates: 31 January and 1, 2, 10 & 14 February 2006

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

in the cellar : Grapes were whole bunch pressed to lower the phenolic content in the wine. 25% of wine was fermented with wild yeast. No MLF took place. Wine was barrel fermented in 70% new, 20% 2nd fill and 10% 3rd fill 300 litre French oak barrels and matured for a further 12 months before racking, blending and bottling.

Bottling Date: May 2007

Production: 1650 x 6

Release Date: Elegance, finesse and concentrated fruit reflecting the true character of the cultivar from our soils are the hallmarks of Rijks's Private Cellar wines. This wine was aged in bottle for 2 years and 6 months. After many tastings and discussions it was only released in November 2009.



Rijks Wine Estate

Tulbagh

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