

Rijk's Private Cellar Shiraz 2005

Deep red colour - almost black. Dark fruit and spice flavours. Lively acid and textured tannins counterbalance the ripeness. This wine has a broad, creamy mouth feel and lasting mouth feel.

Decanting & Serving Temperature: To release all flavours and to allow to breathe, please decant 1 hour before consumption. Recommended to be served at optimal temperature of 17°C.

variety : Shiraz | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.77 % vol rs : 3.5 g/l pH : 3.27 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

- Syrah du Monde 2010 - Gold
- Winemaker's Choice Diamond Award 2010
- Platter 5stars

ageing : Ageing Potential: 15 Years

about the harvest: Harvest Dates: 15, 17 & 23 March 2005

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

in the cellar : 48 hours cold maceration (10°C), prior to fermentation. Extended skin contact after fermentation of 7 days. MLF took place in barrels. Matured for 19 months in 30% new, 20% 2nd fill and 10% 3rd fill 300 litre French oak barrels and 10% new, 20% 2nd fill and 10% 3rd fill American oak barrels.

Bottling Date: November 2007

Production: 1750 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 2 years and 9 months. After many tastings and discussions it was only released in August 2010.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za