

Rijks Touch of Oak Shiraz 2009

This fruit driven wine has aromas of plum and a combination of cherry and raspberry berries. The palate has an elegant soft tannin structure. There is a gentle touch of oak on the nose and palate.

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. This style can also be enjoyed at a cooler 14°C if desired.

variety : Shiraz | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.58 ta : 5.3 g/l

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

pack : Bottle **closure** : Cork

ageing : For 10 years from bottling date.

about the harvest: Harvest Dates: 15 to 27 February 2009

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. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 16 months in 30% 2nd fill, 40% 3rd fill and 30% 4th fill French oak barrels.

Bottling Date: August 2010

Production: 1200 x 6

Ageing Potential: 8 Years

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. After many tastings and discussions it was released in January 2011.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za