

Rijks Reserve Chenin Blanc 2007

Golden hued and full bodied. This well-balanced wine has an attractive complex nose with flavours of quince, pineapple and peach aromas. These aromas are well supported by a nutty to vanilla spice, which originates from the use of quality oak. The palate is well balanced and has an exotic sweet-sour tang on the finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.65 % vol rs : 8.0 g/l pH : 3.24 ta : 6.5 g/l

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

pack : Bottle **closure :** Cork

- Rated as one of the Top 100 Wines in SA for 2011
- Wine Enthusiast 92/100
- Platter 2010 - 4 stars

ageing : 10 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. 90% of this wine was fermented in 70% new French and Hungarian oak and 30% 2nd fill 300 litre French oak barrels. The other 10% was tank-fermented to add freshness to the wine. 60% of the wine was fermented with wild yeast. A maturation period of 11 months was needed before this wine could be racked and blended.

Production: 550 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za