

## Rijks Private Cellar Fascination 2008

Light straw coloured with a greenish tint. The nose shows diverse aromas of almond, citrus and hints of vanilla derived from the use of the best French oak. A full bodied, creamy palate is supported by a lively acidity on the finish.

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

**variety** : Semillon | 57% Semillon, 43% Sauvignon Blanc

**winery** : Rijks Wine Estate

**winemaker** : Pierre Wahl

**wine of origin** : Tulbagh

**analysis** : **alc** : 13.5 % vol **rs** : 2.6 g/l **pH** : 3.35 **ta** : 6.1 g/l

**type** : White **style** : Dry **body** : Full

**pack** : Bottle **closure** : Cork

**ageing** : Ageing Potential: 10 Years

**about the harvest** : Harvest Dates

Sauvignon Blanc: 5 February 2008

Semillon: 12 February 2008

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

**in the cellar** : Worked reductively through out the winemaking process with the Sauvignon Blanc. It had 18 hours skin contact and sur lie for 9 months post fermentation.

**Maturation Details**: The Semillon was barrel fermented in 30% new and 70% 2nd fill French oak and aged for 9 months before racking, blending and bottling. No MLF took place in order to preserve the characteristics of the wine.

**Bottling Date**: December 2008

**Production**: 930 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 1 year and 2 months. After many tastings and discussions it was only released in February 2010.

### Rijks Wine Estate

Tulbagh

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