

## Rijk's Reserve Chenin Blanc Barrel Fermented 2007

Goldish colour with youthful green tint. Attractive nose with combinations of pineapple and dried apricot aromas. Well supported by a nutty to vanilla spice, which originate from the use of quality oak. This wine has a full bodied, creamy palate with a balanced sweet-sour tang to it.

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

**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

**about the harvest:** Harvest Dates: 2 & 8 February 2007

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

**in the cellar :** 10% was cold fermented in a stainless steel tank and lay on fermentation lees for 11 months before blending with wooded wine. No MLF took place. 90% barrel fermented in 70% new Hungarian oak and French oak and 30% 2nd fill 300 litre French oak barrels. Matured for a further 11 months before racking, blending (with tank fermented portion) and bottling. 60% of barrel fermented portion was with natural yeast.

Bottling Date: January 2008

Production: 560 x 6

Ageing Potential: 10 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. This wine was aged in bottle for 1 year and 11 months. After many tastings and discussions it was only released in December 2009.



### Rijks Wine Estate

Tulbagh

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