

Rijks Reserve Chenin Blanc 2008

Light straw colour. Aromas of winter melon, peach and pine nut. Well rounded palate with great wood integration ensures a palate full of pleasures. The palate has a creamy aftertaste and long finish.

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 : 14.54 % vol rs : 5.0 g/l pH : 3.4 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

- Classic Wine's Chenin Blanc Top 10 finalist
- Platter 2013 4½ stars

ageing : Ageing Potential: 8 Years

about the harvest: Harvest Dates: 16; 12 & 25 February 2008

handpicked in the cool the night to retain freshness and flavours.

in the cellar : 40% was cold fermented in stainless steel tanks and lay on fermentation lees for 11 months before blended with wooded wine. No MLF took place.

Maturation: 60% barrel fermented in 30% 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. 40% of barrel fermented portion was with natural yeast.

Bottling Date: February 2009 Production: 2430 x 6

Release Date: Elegance, finesse and concentrated fruit reflecting the true character of the cultivar from our soils are the hallmarks of Rijks Private Cellar wines. This wine was aged in bottle for 1 year. After many tasting and discussions it was only released in February 2010.



Rijks Wine Estate

Tulbagh

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