

## Rijks Touch of Oak Chenin Blanc 2010

The nose shows a touch of honey over piercing green apple, fine fruitiness and freshness. These aromas are well supported by a subtle touch of oak. The palate is layered and well balanced which makes this an elegant wine with great finesse.

Serving Temperature: Recommended to be served at 13°C.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Rijks Wine Estate

**winemaker** : Pierre Wahl

**wine of origin** : Tulbagh

**analysis** : alc : 13.74 % vol    rs : 2.0 g/l    pH : 3.44    ta : 6.1 g/l

**type** : White    **style** : Dry    **wooded**

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

- Old Mutual Trophy Wine Show 2012 - Bronze
- Platter 2011 4½ stars
- Rated as one of the Top 100 Wines in SA in 2011
- South African Airlines First Class on-board listing
- Platter 2013 4½ stars

**ageing** : 5 Years after vintage, but should give more pleasure if consumed now.

**in the vineyard** : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: south-east

**about the harvest**: Hand picked in the cool of the night to retain freshness and flavours.

**in the cellar** : Grapes were gently crushed and pressed. Wine was cold fermented to show freshness and fruit, but kept on the lees for 11 months to give the wine a creamy mouth-feel. 20% of barrel-fermented wine was blended with the tank-fermented portion to add a wooded dimension.

**Production**: 2100 x 6 x 750ml



### Rijks Wine Estate

Tulbagh

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[www.rijks.co.za](http://www.rijks.co.za)