

Rijks Private Cellar Shiraz 2007

This noble wine from a great 2007 vintage shows an enchanting deep red colour and aromas of prunes, bay leaf and liquorice. There is a lively acidity with a youthful tannin structure that keeps this wine fresh and vivacious. The palate is broad, creamy and has a lasting aftertaste.

Decanting & Serving Temperature: To release all flavours and to allow to breathe, please decant 1 hour before consumption. Recommended to be served at optimal temperature of 17°C.

variety : Shiraz | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : **alc** : 14.58 % vol **rs** : 2.3 g/l **pH** : 3.52 **ta** : 5.7 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

- Platter 5 stars
- Michelangelo International Wine Awards - Gold
- Trophy winner at Michelangelo for best overall wine at competition
- Gold medal at Syrah du Monde
- First Class on-board listing with SAA

ageing : 15 Years after vintage

in the vineyard : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: west, north & east

about the harvest: Grapes were night harvested; picked by hand to retain flavours.

in the cellar : A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction was done by a combination of pump overs and pigeage 3 x per day. MLF took place in barrels. Matured for 20 months in 30% new, 40% 2nd fill and 30% 3rd fill 300 litre French oak barrels.

Production: 2200 x 6 x 750ml



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za