

Rijks Touch of Oak Shiraz 2010

This fruit driven wine has red berry aromas and hints of cinnamon spice and liquorice. The medium bodied palate has an elegant soft tannin structure with great finesse. There is a gentle touch of oak on the nose and palate that compliments this delightful wine.

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. This style can also be enjoyed at a cooler 14°C if desired.

variety : Shiraz | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.69 % vol rs : 2.3 g/l pH : 3.52 ta : 6.0 g/l va : 0.61 g/l so2 : 77 mg/l fso2 : 25 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

- Decanter World Wine Awards 2013 - Silver Medal
- Old Mutual Trophy Wine Show 2012 - Bronze
- Platter 4 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: west, east & northeast

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 during fermentation took place by pumping the juice over the skins 3 times per day. Skins were gently pressed 7 days after fermented dry. MLF took place in barrels and matured for 16 months in 30% 2nd fill, 60% 3rd fill and 10% French oak barrels.

Production: 3500 x 6 x 750ml



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za