

Rijks Reserve Shiraz 2009

This crimson coloured wine has a complex nose of spices and black fruit aromas. It all carries through onto a multi-layered, rich palate that is rounded off by smooth silky tannins. There is a presence of subtle oak flavours in harmony with the wine's fruitiness.

Recommended to be served at 17°C

variety : Shiraz | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.52 ta : 5.8 g/l

type : Red **body :** Full **wooded**

pack : Bottle **closure :** Cork

- Platter's Wine Guide 2014 - 4 stars
- Michelangelo International Awards 2013 - Gold

ageing : 15 Years after vintage

in the vineyard : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: west & 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 66% new and 34% 2nd fill 300 litre French oak barrels.

Production: 350 x 6 x 750ml



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za