

## Rijks Private Cellar Chenin Blanc 2009

Golden hued and full bodied, with aromas of winter melon, peach and pine nut. A well-rounded, creamy palate with great wood integration ensures a palate full of pleasures and a 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 : 14.56 % vol rs : 4.7 g/l pH : 3.29 ta : 6.0 g/l va : 0.61 g/l so2 : 98 mg/l fso2 : 18 mg/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

Platter's Wine Guide 2014 - 4 Stars

2013 SAWi Awards - Gold

Michelangelo International Awards 2013 - Gran D'Or

Old Mutual Trophy Wine Show 2013 - Bronze

Decanter World Wine Awards 2013 - Commended Medal

**ageing :** 8 Years after vintage

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

Soil: Low yielding, well drained vertical shale/schist

Aspect: south-east

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

**in the cellar :** Grapes were gently crushed and pressed. 40% of the wine was cold fermented in tank to give freshness and fruit, and the other 60% was fermented in new French and Hungarian oak and in 2nd and 3rd fill French and Hungarian 300 litre oak barrels. 40% of the barrel-fermented wine was fermented with wild yeast. Wine aged for 11 months before racked and blended.

Production: 2400 x 6 x 750ml



### Rijks Wine Estate

Tulbagh

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www.rijks.co.za