

Rijks Touch of Oak Chenin Blanc 2011

This wine has a complex nose with pineapple and quince aromas, 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.

Recommended to be served at 13°C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Coastal Region

analysis : alc : 13.33 % vol rs : 2.8 g/l pH : 3.19 ta : 6.5 g/l va : 0.55 g/l so2 : 113 mg/l fso2 : 36 mg/l

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

pack : Bottle **closure :** Cork

- 2014 Platter's Wine Guide - 4½ Stars
- 2013 Michelangelo International Awards - Gold
- Old Mutual Tophy Wine Show - Trophy for best Chenin Blanc
- Platter 4½ Star rating
- Rated as one of the Top 100 Wines in SA
- South African Airlines First Class on-board listing

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

Yield: 6.8 tons/Ha

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. 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: 1800 x 6 x 750ml



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za