

Rijk's Private Cellar Shiraz 2006

Deep red colour - almost black. Dark fruit and spice flavours. Lively acid and textured tannins counterbalance the ripeness. This wine has a broad, creamy mouth feel and lasting mouth feel.

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 : 15.06 % vol rs : 3.1 g/l pH : 3.52 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

- Independent Wine Review's 2012 National Award for wine of the year – South Africa

ageing : Ageing Potential: 15 Years

about the harvest: Harvest Dates: 20th of February to the 7th of March 2006

Hand picked in the cool of the night to retain freshness and flavours.

in the cellar : 48 hours cold maceration (10°C), prior to fermentation. Extended skin contact after fermentation of 7 days. MLF took place in barrels. Matured for 20 months in 30% new, 20% 2nd fill and 10% 3rd fill 300 litre French oak barrels and 30% 2nd fill and 10% 3rd fill American oak barrels.

Bottling Date November 2008

Production 1200 x 6

Release Date Elegance, finesse and concentrated fruit reflecting the true character of the cultivar from our soils are the hallmarks of Rijk's Private Cellar wines. This wine was aged in the bottle for 2 years and 10 months. After many tastings and discussions it was only released in September 2011.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za