

Rijk's Private Cellar Cabernet Sauvignon 2004

Deep red colour, almost black. Complex aromas of black current and liquorice. Elegant, creamy palate with a fine tannin structure, underlined with gentle oak to ensure a velvety finish. Classic example of a world class Cabernet.

To release all flavours and to allow to breathe, please decant 1 hour before consumption.
Recommended serving temperature of 18°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 15.0 % vol rs : 2.7 g/l pH : 3.61 ta : 5.9 g/l

type : Red **style :** Dry **body :** Huge **wooded**

pack : Bottle **closure :** Cork

- Michelangelo International Wine Awards 2009 – Double Gold

ageing : From bottling date up until 15 years.

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

Harvest Dates: 16; 24; 25; 27 February and 1 March 2004

in the cellar : Extended skin contact after fermentation of 10 days. Malolactic fermentation took place in barrels. Matured for 21 months in 300 litre French oak barrels – 70% new and 30% 2nd fill.

Bottling Date: December 2006

Production: 1000 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. After many tastings and discussions it was only released in February 2009.



Rijks Wine Estate

Tulbagh

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