

Rijk's Private Cellar Sauvignon Blanc 2007

This aromatic wine has complex aromas of pineapple, green fig and pomegranate on the nose. Asparagus aromas should come to the fore after some ageing. The palate is creamy and ends with a crisp acidity. Long lasting flavourful aftertaste.

Recommended to be served at 13° C

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rijks Wine Estate

winemaker : Charl du Plessis

wine of origin : Tulbagh

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.67 ta : 6.1 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

- Michelangelo International Wine Awards – Gold
- SAA Premium Class Listing
- Wine of the Month Club - Best Sauvignon Blanc

ageing : 8 years

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

in the cellar : Reductive winemaking style ensured maximum fruit retention. Juice received 22 hours skin contact before being pressed, after which it was cold fermented at 12° C and left on lees for 9 months before stabilized, filtrated and bottled.

Maturation: No barrel ageing

Bottling Date: December 2007

Production: 1100 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 12 months. After many tastings and discussions it was only released in January 2009.



Rijks Wine Estate

Tulbagh

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