

## Rijk's Private Cellar Chenin Blanc 2007

Goldish colour, complex yellow fruit nose with hints of pinenut and honeysuckle. These aromas are well supported by a nutty presence which originated from the use of quality oak. This wine has a full bodied palate with a balanced sweet-sour tang to it and a long lasting aftertaste.

Recommended to be served at 14° C

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Rijks

**winemaker :** Pierre Wahl

**wine of origin :** Tulbagh

**analysis :** alc : 14.21 % vol    rs : 4.2 g/l    pH : 3.32    ta : 6.2 g/l

**type :** White    **wooded**

**pack :** Bottle    **closure :** Cork

- SAA Premium Class Listing

**ageing :** Enjoy now, but has a great ageing potential of up to 10 years.

**about the harvest:** Night harvested and handpicked on 15 & 16 February 2006.

**in the cellar :** 30% was cold fermented in stainless steel tanks and lay on fermentation lees for 11 months before blended with wooded wine. No MLF took place.

Maturation: 70% barrel fermented: 20% new Hungarian oak, 40% second fill and 40% 3rd fill 300Ltr French oak barrels and matured for a further 11 months before tracking, blending (with tank fermented portion) and bottling. 40% of barrel fermentation was with natural yeast.

Bottling date: January 2007

Production: 1500 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. The wine was aged in the bottle for 1 year. After many tastings and discussions it was only released in January 2009.

