

Rijk's Private Cellar Shiraz 2004

Deep red colour - almost black. The nose explodes with aromas of prune, coconut and cloves. This wine has broad mouth feel, kept fresh by youthful tannins. Best enjoyed with venison or well aged rump, preferably medium rare.

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 : Pinotage | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis: alc : 15.0 % vol rs : 1.8 g/l pH : 3.52 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

- Michelangelo International Wine Awards 2009 – Grand Prix Prize (99.6/100)
- SA Wine Index 96+ Club

ageing : 15 Years after vintage

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

Harvest Dates: 19 February and 4 & 8 March 2004

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

Bottling Date November 2006

Production 1800 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 2 months. After many tastings and discussions it was only released in February 2009.



Rijks Wine Estate

Tulbagh

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www.rijks.co.za