

## Rijks Reserve Chenin Blanc 2008

Golden hued and full bodied. This beautifully made wine has an attractive nose with combinations of pineapple and dried peach/apricot aromas. These aromas are well supported by a nutty to vanilla spice, which originates from the use of quality oak. The palate is well balanced and has an exotic sweet-sour tang on the finish.

Recommended to be served at 14°C

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

**winery** : Rijks Wine Estate

**winemaker** : Pierre Wahl

**wine of origin** : Tulbagh

**analysis** : **alc** : 14.54 % vol **rs** : 5.0 g/l **pH** : 3.4 **ta** : 6.3 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity

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

- Platter's Wine Guide 2014 - 4½ Stars
- Michelangelo International Awards 2013 - Silver
- Old Mutual International Judges' Trophy - 2013
- Old Mutual Trophy Wine Award - Harold Eedes Trophy - Best Chenin Blanc - 2013
- Old Mutual Trophy Wine Award - Best White Wine Overall - 2013
- Rated as one of the Top 100 Wines in SA for 2011
- Wine Enthusiast 92/100
- Platter 2010 - 4 Star rating
- Rated as one of the top 10 Chenin Blancs in SA for 2012 by Classic Wine FM Magazine
- Platter 2013 - 4½ Star rating

**ageing** : 10 Years after vintage

**in the vineyard** : Soil: Low yielding, well drained vertical shale/schist

Yield: 5.6 tons/Ha

Aspect: south-east

**about the harvest**: Grapes were night harvested; picked by hand to retain flavours.

**in the cellar** : Grapes were gently crushed and pressed. This wine was fermented in 70% new and 30% 2nd fill 300 litre French and Hungarian oak barrels. 60% of the wine was fermented with wild yeast. A maturation period of 11 months was needed before this wine could be racked and blended.



### Rijks Wine Estate

Tulbagh

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