

Rijks Private Cellar Shiraz 2008

The spicy 2008 vintage shows a lively deep red colour with aromas of cinnamon sticks, black fruits and liquorice. There is a vibrant acidity with a mature and soft tannin structure, which gives this wine a well-rounded and complex palate. The fruit and character of this variety has integrated well with the oak that has been used for ageing.

Recommended to be served at optimal temperature of 17°C.

variety : Shiraz | 100% Shiraz

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : alc : 14.8 % vol rs : 2.3 g/l pH : 3.49 ta : 5.56 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

- Platter's Wine Guide 2014 - 4½ stars
- Michelangelo International Awards 2013 - Silver
- Platter 5 stars
- Gold Michelangelo
- Trophy winner at Michelangelo for best overall wine at competition
- Gold medal at Syrah du Monde
- First Class on-board listing with SAA

ageing : 15 Years after vintage

in the vineyard : Soil: Low yielding, well drained vertical shale/schist
Aspect: west, north & east

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

in the cellar : A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction was done by a combination of pump overs and pigeage 3 x per day. MLF took place in barrels. Matured for 20 months in 30% new, 40% 2nd fill and 30% 3rd fill 300 litre French oak barrels.

Production: 1700 x 6 x 750ml



Rijks Wine Estate

Tulbagh

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www.rijks.co.za