

Rijks Private Cellar Sauvignon Blanc Semillon 2009

Light straw coloured with a greenish tint. The nose shows diverse aromas of almond, citrus and hints of vanilla derived from the use of the best French oak. A full bodied, creamy palate is supported by a lively acidity on the finish.

Serving Temperature: Recommended to be served at 14°C.

variety : Semillon | 57% Semillon, 43% Sauvignon Blanc

winery : Rijks Wine Estate

winemaker : Pierre Wahl

wine of origin : Tulbagh

analysis : **alc** : 13.5 % vol **rs** : 2.6 g/l **pH** : 3.35 **ta** : 6.1 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

Classic Wine Awards 2013 - Top 6 White blends

ageing : Ageing Potential: 10 Yearsbr /

about the harvest: Harvest Dates

Sauvignon Blanc: 5 February 2008

Semillon: 12 February 2008

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

in the cellar : Worked reductively through out the winemaking process with the Sauvignon Blanc. It had 18 hours skin contact and sur lie for 9 months post fermentation.

Maturation Details: The Semillon was barrel fermented in 30% new and 70% 2nd fill French oak and aged for 9 months before racking, blending and bottling. No MLF took place in order to preserve the characteristics of the wine.

Bottling Date: December 2008

Production: 930 x 6

Release Date: Elegance, finesse and concentrated fruit reflecting the true character of the cultivar from our soils are the hallmarks of Rijks Private Cellar wines. This wine was aged in the bottle for 1 year and 2 months. After many tastings and discussions it was only released in February 2010.

Rijks Wine Estate

Tulbagh

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